



Merlot Bittersweet

A vinegar prepared with an excellent Merlot wine of great aromatic intensity, with hints of vanilla and liquorice.

The traditional Schützenbach method of turning wine into vinegar, along with 12 months of aging in French oak barrels, results in its elegant flavour and incomparable aroma. At the end of the process, we add grape juice to obtain acidity that is gentle on the palate in the final product.

Tasting notes

Colour: Intense purple-red.

Scent: Firstly, red fruits such as strawberries, raspberries and currants are noted. After a few instants, a wide selection of aromas can be selected, ranging from floral notes to sensations of red fruit candies with an underlying taste of sweet spices reminiscent of vanilla and cinnamon.

Flavour: Its entry into the mouth is friendly and sweet. It is an appetising, pleasant vinegar that activates all of the olfactory perceptions in the mouth.

Pairing: Ideal for combining with salads that feature red fruits, as well as with anchovies, either in a salad, on toast with tomato or as an aperitif. Ideal for accompanying all sorts of fowl, such as duck magret. Perfect for suckling pig with orange bittersweet and merlot vinegar.

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