



Organic Cabernet Sauvignon vinegar

A vinegar prepared from an excellent red wine from the Cabernet Sauvignon grape variety.

To turn the wine into vinegar, the traditional Schützenbach method was used, which allows the end product to maintain the qualities inherent to the original wine; a dense body, intense burgundy colour and aromatic undertone, all balanced with just the right acidity inherent to this product.

Tasting notes

Colour: Intense, mature cherry.

Scent: Its complexity spans from dry fruit (plum) and vegetable (red pepper) sensations, with an intense, clean undertone of red fruits (cherries and raspberries).

Flavour: Its has a subtle and elegant taste in the mouth, with a fruit and vegetable flavours.

Pairing: Highly recommended for true lovers of classic vinegars. In addition to salads, it is an excellent accompaniment for chicken with vegetables, partridge, stuffed peppers and strawberries with vinegar.

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