



Muscatel balsamic Vinegar

This is a modern, unique vinegar. It is identified by its full aroma and pure flavour that keeps the Muscatel grape's true personality intact.

The result: a balanced vinegar, sweet with a slight acidic touch, fresh, subtle and unmistakably defined.

Tasting notes

Color: Intense yellow-gold.

Scent: A harmony of fruity and floral aromas that evoke fruits such as apple, pear, nectarine and flowers such as jasmine.

Flavour: It enters the mouth with a seductive combination of fruity notes reminiscent of fresh grapes, and floral touches that provide elegance and finesse to the palate. It is a deep, persistent vinegar, with a rich variety of nuances.

Pairing: Combine it with oily fish starters to make a marinade, as well as warm salads. It makes an interesting companion to fatty fishes, such as gilt head bream or bass.



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