



Sherry Vinegar

This sherry wine is obtained from a selection of the best sherry wines and is aged in oaken casks, to achieve its unmistakable colour, flavour and aroma.

A bittersweet vinegar with body, whose aroma is reminiscent of old bodegas in Jerez. This vinegar is the fruit of careful preparation and aging for at least six months in oaken casks. The techniques used for its acetous fermentation follow Mozarab processes, traditionally used in Al-Andalus and recovered from old 14th century treatises.

Tasting notes

Colour: Intense, shiny amber.

Scent: Soft aroma, with marked salted almond and yeast sensations and an aroma reminiscent of liquorice.

Flavour: Its taste is persistent, attractive, elegant, and bears all the vivacity of wines from the area.

Pairing: Our first suggestion could be none other than gazpacho. It could also be reduced over calamari or used to prepare oven-baked dogfish, accompanied by a glass of manzanilla (dry sherry) too.

Ideal for dressings, salads, sauces and marinades.

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