



Cava balsamic Vinegar

Cava Balsamic Vinegar is obtained from the coupage of varieties characteristic of the wine used to make cava: Macabeo, Xarello and Parellada.

This vinegar is prepared using the traditional Schützenbach method and, once fermented, it is aged in oak barrels for a period of 12 months. After that, some must is added to give this vinegar a balanced acidity and very pleasant taste.

Unió Cava Wine Vinegar is a delicate vinegar which unfolds its aromas and brings us close to cava from a radically new perspective

Tasting notes

Colour: Shiny gold.

Scent: It provides very delicate olfactory sensations, with highlights of fresh white fruits. Subtle toasted notes give a slight hint of wood.

Flavour: Elegant, with a good balance between sweet and acidic in the mouth, with a fruity flavour. It is very pleasant, fine and balsamic.

Pairing: Interesting when combined with salads, marinated products or to perfume fish and seafood.

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