

CASTA BALSAMIC VINEGAR

ORIGIN

This Balsamic Vinegar is a natural and extremely delicate product obtained from our best wines and aged in French oak barrels for several months. With only a few drops, it can add a special touch to your food like fish, red meat, poultry, vegetables, fruits and even ice cream sweets.

Acidity: 6%

CHARACTERISTICS

Type of vinegar: balsamic vinegar.

Production Method: matured in oak barrels.

Colour: Dark coffee.

Maximum acidity: 6.0%

Preservation method: keep the closed and refrigerated, away from heat and sunlight bottle.

TASTING NOTES

Intense color and flavor with a mild sweetness. Smoked vanilla notes from 4 to 5 years of aging in oak barrels.

If the balsamic vinegar is exposed to heat or cook, you will lose most of its acidity and sweetness.

COMSUMPTION SUGGESTIONS

Very good with baked meats, salads, fruits and any ice cream. When used in hot dishes it is better adhere a few drops at the end of the cooking process.

PRESENTATION

250ml, 500ml y 1000 ml bottles.

