

WINEMAKERS'S NOTE

A Jerez vinegar made entirely using the Palomino variety, it undergoes an acidification and ageing process in old American-oak casks.



Ana Real, winemaker

PRODUCTION: 12.000 botellas 0,75l

AGEING : A Jerez vinegar made entirely using the Palomino variety, it undergoes an acidification and ageing process in old American-oak casks.

ACIDEZ: 8° Acet.

ELLABORATION: The wine is fermented at 20-25°C and it is subject to an acidification and ageing in old American-oak casks with a capacity of 500 litres that follows the traditional ageing system of Jerez, soleras and criaderas.

Aspect: brilliant

Colour: Dark brown with amber hues

Aroma: Slightly sharp acetic that maintain elements of wine aromas with very light woody notes.

Álvaro Domecq's wines: La Jaca Manzanilla, Aranda Cream, Alburejo Oloroso, La Janda Fino, 1730 Oloroso Vors, 1730 Pedro Ximenez, 1730 Palo Cortado, 1730 Amontillado, PX Viña 98, 1730 vinagre de Jerez Reserva, Vinagre de Familia, Veragua y Duque de Veragua

THE WINERY

In 1999 "Álvaro Domecq S.L." acquires the former Bodegas de Pilar Aranda and designs a strategy based on producing and marketing products with seals of quality and aimed at differentiating themselves from the extensive offer in the market. Towards this end, it starts acquiring the most excellent musts that its experts can select from the best bodegas within the Sherry sector.



ÁLVARO DOMEQC S.L.

**VINAGRE
DE FAMILIA**

