

BODEGAS
TORO ALBALÁ
DESDE 1922



50
AÑOS

GRAN RESERVA
VINAGRE BALSÁMICO
AL PEDRO XIMÉNEZ

This exceptional vinegar is produced by selecting one of the oldest wines in Spain: Toro Albalá's Solera from 1960. We also add small quantities of our Pedro Ximénez wines in the right amount and time until they achieve the adequate "bouquet". The results are exceptional. We consider, without any doubt, that it's one of the best sweet vinegars in the world.

D.O.P. Vinagre de Montilla-Moriles.

Limited Production.

CAPACITY

250 ml

ACIDITY

6°

SERVING SUGGESTIONS

Thanks to its ageing in barrel, this vinegar offers a great range of aromas, so we suggest dishes where the vinegar can be fully appreciated. It harmonizes perfectly with foie and blue cheeses, meats, roasted vegetables and salads. Delightful in palate when paired with strawberries and ice cream.

TASTING NOTES

- **Colour:** Intense ebony with iodized touches, very dense and majestic. Slow legs.
- **Aroma:** Complex and impressive with a mellow finish. It combines iodized, roasted and cocoa touches with dried fruit notes such as raisined grapes, figs and dates.
- **Taste:** Surprising in mouth due to the complexity of flavours and complicity of time which makes it sublime.