

# BODEGAS TORO ALBALÁ

DESDE 1922



## SERVING SUGGESTIONS

An extraordinary touch in dishes.  
Excellent with foie, blue cheeses, meats,  
especially game, salads and sauces.

## GRAN RESERVA AÑADA 1998

## BALSÁMICO AL PEDRO XIMÉNEZ

A vinegar that gives off a great range of aromas, produced from Oloroso wine vinegars aged in oak hogshead for over 10 years, to which we add Pedro Ximénez raisined grape must. An exceptional and unforgettable Gran Reserva vinegar.

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

CAPACITY

200 ml

ACIDITY

8°

## TASTING NOTES

- **Colour:** Elegant, dark ebony, bright and intense iodized touches.
- **Aroma:** Contains an extraordinary aromatic complexity. Highlights of raisined grape, oak wood, roasted and fig bread notes.
- **Taste:** Sweet and dense, fruity and raisined grape notes.