

BOTA VIEJA SHERRY VINEGAR

VINAGRES DE YEMA

Jerez, Spain



SENSORY PROFILE

This food service sized sherry vinegar comes from the same raw ingredients as the other Vinagres de Yema but has a shorter aging process.

The depth and complexity of the Vinagres de Yema is a result of the time honored tradition of utilizing the solera method of aging. The process begins with the harvest of Palomino grapes grown near Jerez, Spain, and a series of barrels called *criaderas*. Each *criadera* contains vinegars with similar flavor characteristics, but that have been aged for different lengths of time. When the *solera*, the barrel with the oldest vinegar, is tapped for bottling, it is never fully drained. Instead, the remaining vinegar is blended with vinegar from the next younger *criadera*, and so on through the series of bottles until the youngest is topped off with fermented must.

Acetic Acid: 7.0%

TRADITION

Vinagres de Yema utilizes the Palomino Fino grape variety for their exceptional sherry vinegar. Their recent food safety award was the result of a rigorous auditing process and reflects the company's commitment to producing high quality vinegars.

RETAIL SIZE	5L jug
ITEM NO	90140
CASE	4 jugs

REVISED 9/13/2022

