

CEPA VIEJA SHERRY VINEGAR



VINAGRES DE YEMA

Jerez, Spain

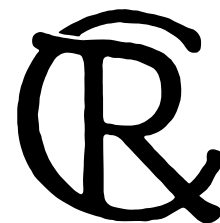
SENSORY PROFILE

The depth and complexity of the Vinagres de Yema vinegars 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 then 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. Cepa Vieja comes from a solera containing vinegar that is 25 years old.

TRADITION

The Palomino Fino is the grape variety that Vinagres de Yema utilizes for their exceptional sherry vinegar. The acidity is 7%. Their food safety certification was the result of a rigorous auditing process and reflects the company's commitment to producing only vinegars of the highest quality.

RETAIL SIZE	500mL
ITEM NO	90110
UPC	740913000512
CASE	12 bottles



**ROGERS
COLLECTION**

REVISED 11/2/2016