

# PEDRO XIMÉNEZ WINE VINEGAR



## VINAGRES DE YEMA

*Jerez, Spain*

### SENSORY PROFILE

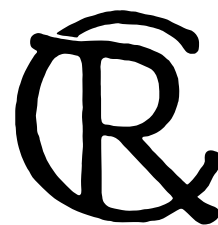
The high sugar content of the white Spanish grape, Pedro Ximénez, balanced by the vinegar's acidity yields a dense, rich finishing or "sipping" vinegar that can also be a "sweet & sour" addition to salads, meats and soups. This wine vinegar has a 6% acidity.

### TRADITION

The quality and complexity of Vinagres de Yema vinegars is a result of the dedication to the time honored tradition of the solera-criadera method of aging. The process begins with the harvest of 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.

RETAIL SIZE	500mL
ITEM NO	90400
CASE	6 bottles

REVISED 11/2/18



**ROGERS**  
COLLECTION