

"AGRIDULCE" BALSAMIC VINEGAR



MARQUES DE VALDUEZA
Extremadura, Spain

SENSORY PROFILE

The Marqués de Valdueza Estate's newest product is an "agridulce" balsamic vinegar made from a 60/40 blend of the Estate's own red wine vinegar produced in 2013 and grape must concentrate, celled since 2007. Both of these originate from the estate's Merlot, Syrah, and Cabernet Sauvignon grape vines. EU labeling restrictions obliged Marqués de Valdueza to call the agridulce vinegar "balsamic" because it contains grape must, but don't think "Aceto di Modena". This is a different product: a finishing vinegar that will add a new dimension to a variety of dishes in your kitchen. The fresh concentrated grape must is produced artisanally and rests in French oak barrels while the red wine vinegar is made from juice from pressed grapes not used for wine production. The vinegar is fermented using the traditional, slow Orleans method to preserve the distinct aromas and flavors. Both must and vinegar are then combined make the "agridulce" balsamic vinegar. The developing liquid is then transferred to four-year-old French oak barrels, for a minimum aging of 20 months. The vinegar is rose gold in color, lightly sweet and round with toasted notes of caramel, figs, and raisins.

TRADITION

For over 500 years, the Alvarez de Toledo family has been producing some of the world's finest olive oil, vinegar, honey, and wine on the Perales de Valdueza estate. Located on the site of a former Roman province, the land actually has an unbroken tradition of olive oil production dating back more than two thousand years. Their red wine vinegar was made for the first time in 2007 as an experiment to utilize their leftover grape juice from wine production and were able to produce an exceptional vinegar. Now comes their newest unique product in the line: an "agridulce" balsamic vinegar.

RETAIL SIZE	250 mL
ITEM NO	R89351
UPC	8437004401335
CASE	6 bottles
WEIGHT	10 lb
ACETIC ACID	6.5%



REVISED 4/30/2025