

ORGANIC RED WINE VINEGAR

Organic red wine vinegar from Herdade do Esporão grapes is finely crafted, aged in French oak barrels, yielding a singular, smooth and aromatic vinegar.



PROCESSING

Starting with organic red wine from Herdade de Esporão, this vinegar is meticulously crafted using double fermentation. It then ages in French oak barrels for at least nine months to take on wood aromas and those of the wine previously stored there. This vinegar should last about five years, and any cloudiness that may arise is proof of its natural origin.



ORIGIN

Reguengos de Monsaraz
Alentejo, Portugal



SIZES

250 ml . 500 ml



AROMA

The acetic vinegar
aroma is enriched with
subtle wood notes.



ACIDITY

7% minimum



PALATE

Smooth and flavorful
with a long finish.



PAIRING

Ideal for seasoning
special dishes like
salads, sauces and
roasts.



AGEING

9 months in oak barrels.



STORAGE

Store in a cool dark
place.