

RED WINE VINEGAR

Red wine vinegar from selected wines is finely crafted, aged in French oak barrels, yielding a smooth and aromatic vinegar.



Origin
Reguengos de Monsaraz
Alentejo, Portugal

Processing

This vinegar is meticulously crafted using double fermentation. It then ages in French oak barrels for at least six 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.



Aroma

The acetic vinegar aroma is enriched with subtle wood notes



Palate

Smooth and flavourful with a long finish



Acidity

7% minimum



Pairing

Ideal for seasoning special dishes like salads, sauces and roasts



Storage

Keep in a cool place and protected from light



Ageing

6 months

ESPORÃO