



BALSAMICO AL JEREZ / SHERRY BALSAMIC
JEREZ DE LA FRONTERA, SPAIN

DESCRIPTION

LA Organic brings you the elegant sweetness of an unique balsamic vinegar with the all-important acidity of the famous Jerez Reserva. The combination of these two flavors and aromas, treated to a barrel ageing process using only the noblest of woods, makes this a very particular product.

Jerez de la Frontera is town in the province of Cádiz in the southern part of Andalusia in southwestern Spain, and is situated midway between the sea and the mountains. The surrounding areas are fertile and good for agriculture, but Jerez is best known for its famous fortified wine, Sherry.

INGREDIENTS

Condiment / seasoning. Organic sherry vinegar, concentrated organic grape must.

PRODUCT ORGANOLEPTICS

- Nose: Acetic aromas, with notes of wood and caramelized must. Great aromatic complexity
- Palate: Sweet and sour, with grape must notes. Complex and long in terms of persistence.
- Colour: Dark mahogany.

NUTRITION FACTS

SERVING SIZE 1.5ml		
AMOUNT PER SERVING 8		
KCAL	95,6%	
% Daily Values*		
TOTAL FAT	0g	0%
SATURATED	0g	0%
CHOLESTEROL	0mg	0%
SODIUM	0mg	0%
TOTAL CARBOHYDRATES	23g	7,6%
SUGARS	23g	7,6%
PROTEIN	0,82g	
TRANS FATS: NOT FOUND		
*Percent daily values		



Storage

Do not bring your product to high temperature ranges, prolonged exposure to sunlight and/or to stow refrigerators.

Acidity

6,05%

Format

Glass 125ml - 4.4 fl.oz

FOOD GEOGRAPHY

