TORO ALBALÁ

DESDE 1922



SERVING SUGGESTIONS

Rocket rolls with goat cheese and cherry tomatoes. It's also the perfect accompaniment to Asian cuisine.

GRAN RESERVA

BALSÁMICO AL PEDRO XIMÉNEZ

We make it from a careful selection of our very old Oloroso wines and a reduction of Pedro Ximénez raisin grape must, which give the vinegar great aromatic complexity. A smooth and velvety Gran Reserva vinegar. Aged for a minimum of 15 years.

D.O.P. Vinagre de Montilla-Moriles.

CAPACITY ACIDITY 200 y 500 ml 8,6°

TASTING NOTES

- Colour: Black vinegar with iodized edges.
- **Aroma**: Intense aroma with prominent toasted, liquorice, coffee and raisins notes, encompassing the stining sensations of acetic acid.
- **Taste**: Smooth on the palate, unctuous, with an appealing contrast between sweetness and acidity and the complexity of bitterness. Very persistent, with aromas of dried fruit and toast.