

BODEGAS
TORO ALBALÁ
DESDE 1922



SERVING SUGGESTIONS

Provide a masterful touch to foie, mature and blue cheeses, meats (especially game), salads and sauces. It's also ideal for Asian cuisine due to its texture and the perfect balance between sweetness and acidity.

GRAN RESERVA *Chef*

BALSÁMICO AL
PEDRO XIMÉNEZ

Special vinegar for chefs and cooking enthusiasts looking for a greater density. We make it from a careful selection of our very old oloroso wines and a reduction of Pedro Ximénez raisin must, which give the vinegar a great aromatic complexity. A smooth and velvety Gran Reserva vinegar.

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

CAPACITY

200 y 500 ml

ACIDITY

6,3°

TASTING NOTES

- **Colour:** Intense ebony, bright with iodine highlighted notes.
- **Aroma:** Very fruity with pronounced notes of raisin and oak. It gives off a complex, intense and unique aroma.
- **Taste:** Smooth, sweet and velvety. An exquisite flavour.