

PERELADA

DESDE 1923



Syrah vinegar

Origin: Wine from the Empordà, an area on the Eastern seaboard of Spain which lies just under the French border.

Varietals: Syrah (100%).

Elaboration: Traditional method.

Ageing: Four months in American oak barrels.

Acidity: 6°.

Type of bottle:

Special *Bordeaux*, old green colour, dispensing closure, screw-on cap, 25 cl.

Tasting note:

Dark colour. Limpid aroma and taste. Balsamic, mildly acetic.

Recommendations:

Ideal for all sorts of salads, it brings out the flavour of meats and is perfect for preparing cold sauces and vinaigrettes.

