



VIRE003_007

MOSCATEL VINEGAR

vinagre moscatel

This vinegar is made from muscat grapes and has been following the method Schützenbach.

Made from traditional Mediterranean Moscatel grapes, this vinegar speaks to the attributes of the grape itself. You will notice floral hints on the bouquet. It has overtones of honey, peach, and other stone fruits.

Perfect for drizzling and cooking We suggest to use this vinegar to upgrade salads or white meat braises. Also extraordinary if you are following the new trend of using vinegars in cocktails.

Origin: Lérida (Spain)

Packaging: 250ml clear bottle glass 9 u.p.c
2l plastic bottle 21 u.p.c

Acidity: 6°

Ingredients: moscatel wine vinegar, concentrated grape must.

Storage conditions: Store in a cool dry place

Shelf life: 60 months

Others: No GMO



ALLERGENS CODE

SULPHITES



REF –
VI10060/VIC10050



ALLERGENS CODE

SULPHITES

ROSÉ VINEGAR

vinagre rosado

This vinegar is made from the Spanish red grape variety Trepát to produce an outstanding rosé vinegar and has been following the method Schützenbach.

It has a unique floral and berry flavour profile. This delicate blend of flavours creates a vinegar that is smooth and fresh, with bittersweet undertones and hints of red berries.

We think that Rosé vinegar is perfect ingredient for summer vegetables and salads to pair with rosé wines. Or use it with seafood, oysters and ceviche.

Origin: Lérida (Spain)

Packaging: 250ml clear bottle glass 9 u.p.c
2l plastic bottle 6 u.p.c

Acidity: 6°

Ingredients: wine vinegar and concentrated grape must.

Storage conditions: Store in a cool dry place

Shelf life: 60 months

Others: No GMO