

TIERRA VIEJA SHERRY VINEGAR



CERTIFIED ORGANIC

RETAIL SIZE	8.47 oz
ITEM NO	90140
UPC	740913000536
CASE	12 bottles

REVISED 11/21/2016

VINAGRES DE YEMA

Jerez, Spain

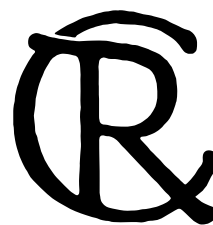
SENSORY PROFILE

The quality and complexity of Vinagres de Yema vinegars is a result of the dedication to the time honored tradition of the solera-criadera method of aging. The process begins with the harvest of Palomino grapes grown near Jerez, Spain, and a series of barrels called *criaderas*. Each *criadera* contains vinegars with similar flavor characteristics, but that have been aged for different lengths of time. When the *solera*, the barrel with the oldest vinegar, is tapped for bottling, it is never fully drained. Instead, the remaining vinegar is then blended with vinegar from the next younger *criadera*, and so on through the series of bottles until the youngest is topped off with fermented must.

Tierra Vieja comes from a solera containing vinegar that is 5 years old. The minimum aging period of this sherry vinegar is 24 months. This DOP organic vinegar is light golden in color and will not dampen the colors of vegetables or protein it is paired with. Its bright taste is complex. Tierra Vieja pairs very well with seasonal vegetables and as a flavorful vinaigrette.

TRADITION

The Palomino Fino is the grape variety that Vinagres de Yema utilizes for their exceptional sherry vinegar. The acidity is 7%. Their food safety certification was the result of a rigorous auditing process and reflects the company's commitment to producing only vinegars of the highest quality.



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