

MARQUES DE VALDUEZA

RED WINE VINEGAR



MARQUES DE VALDUEZA

Extremadura, Spain

SENSORY PROFILE

In 2007, the Marques de Valdueza Estate set aside 3000 liters of their own wine (made from a blend of Cabernet Sauvignon, Merlot, and Syrah) to begin the production of this exceptional vinegar. The traditional Orleans method is utilized in the fermentation. The process begins in stainless steel tanks and is monitored until the alcohol content reaches 2%. The developing liquid is then transferred to four year old French oak barrels, for a minimum aging of 20 months.

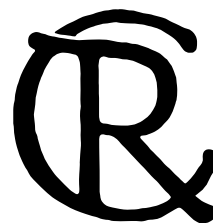
This vinegar is clean, honey colored with an intense and complex aroma of vanilla, fennel, and licorice, rounded out with a touch of ripe almond. The 9% acidity makes it perfect for finishing a variety of cold and hot dishes.

TRADITION

For over 500 years, the Alvarez de Toledo family has been producing some of the world's finest olive oils on the Perales de Valdueza estate. Located on the site of a former Roman province, the land actually has an unbroken tradition of olive oil production dating back more than two thousand years. Expert Enologist Dr. Dominique Roujou de Boubée started to work on the production of the Marques de Valdueza red wine vinegar for the first time in 2007. This creation is of the same outstanding quality as the world renown Marques de Valdueza extra virgin olive oil.

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| RETAIL SIZE | 250mL |
| ITEM NO | 89350 |
| UPC | 8437004401304 |
| CASE | 6 bottles |

REVISED 2/16/2017



ROGERS
COLLECTION