



SOLERA 77 Sherry Vinegar 5 L

☐ all natural ☐ organic ☐ gmo free ☒ gluten free ☐ kosher

Size: **Net Weight** 169 Oz. **Drained W**

Unit/Cs: 4

Origin: ANDALUCIA, SPAIN

Brand: SOLERA 77

SKU: SHY500

Description

Sherry vinegar (Spanish: vinagre de Jerez) is a gourmet wine vinegar made out of sherries. This vinegar is produced in the Spanish province of Cádiz and inside the triangular area between the city of Jerez de la Frontera and towns of Sanlúcar de Barrameda and El Puerto de Santa María, known as the "sherry triangle". To be called vinagre de Jerez, by law the Sherry vinegar must undergo ageing in American oak for a minimum of six months, can only be aged within the "sherry triangle" and must have a minimum of 7 degrees acidity. Most Sherry vinegars are aged using the same solera system as the Sherry wines and Brandy de Jerez. The production and quality of sherry vinegar is monitored and controlled by the Consejo Regulador and Sherry vinegar has its own Denominación de Origen, which is protected by Spanish and EU law. The only other vinegars with similar protected designation of origin are "Aceto Balsamico Tradizionale" from Modena and Reggio Emilia in Italy and "Condado de Huelva" in Spain.

Tasting Notes

Its features come from a breeding between six months to two years in wooden barrels.

Acidity: 7%

Food Pairing

Sherry Vinegar is used in salad dressings, marinades, and as a condiment.

Ingredients

sherry vinegar, contains sulfites E-224, DYE, E-150d

Logistical Information

Pack Size	Case Lbs	Case L x W x H	Pallet TI x HI	Pallet cases	Pallet Lbs	Case Bar Code	Unit Bar Code	Temp Conrol
4	46.8.36	36 x 10.5 x 11.77	9 x 5	45	2106		8437012245938	<input type="checkbox"/>

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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