

VALDESPINO SHERRY VINEGARS

Valdespino has historically produced the finest and most complex vinegars aged in their family Solera. This special reserve had never been commercialized in the past it was only available exclusively for the Valdespino family and some very special friends of the House. Valdespino has now released a very limited edition of these vinegars, used today in many delicious recipes of the most reputed chefs around the world.



SUPERIOR SHERRY VINEGAR

Amber colour with delicate oak and Sherry aromas. Oxidative ageing in American oak casks for an average of 3 years.



RESERVA SHERRY VINEGAR

Dark amber colour with intense oak and Oloroso Sherry aromas. A selection of rare vinegars are aged for an average of 15 years in American oak casks in a limited Solera of 18 butts founded in 1905.



RESERVA PEDRO XIMENEZ SHERRY VINEGAR

Mahogany colour with dark amber rim. Balsamic aromas with a dried fruit (raisin, date, etc) background. Dense and rich with a subtle tangy touch. Aged an average of 5 years in American oak casks

The perfect dressing for salads, combined with extra virgin olive oil. It will enhance the taste of your sauces when used as an ingredient. Also use it in meat and fish macerations. Sherry vinegar should be enjoyed sparingly due to its intensity and concentration.