

# CABERNET SAUVIGNON VINEGAR 250 ML

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## PRODUCT

Vinegar made from wine Cabernet Sauvignon, aged in French oak barrels for 12 months.

## TASTING NOTES

Deep purple red color and dense body. Friendly and greedy palate sweet and elegant flavour with balanced acid feeling and nothing sharp. Aroma of great intensity which are appreciated notes of red fruits and a background of flowers like violets and sweet spices like vanilla and cinnamon.

## PAIRING

Vinegar ideal to combine with our oils and sublimate its flavor to all kinds of dishes such as salads where the berries have an important role, vinaigrettes, marinades, sauces, meat or poultry as the magret of duck, because it is prepared as a reduction or to accompany him directly, fruits and many others.

It pairs perfectly with practically all recipes of Mediterranean cuisine that require a good vinegar.

## BEST BEFORE

Best before 5 years from the production of lot indicated on the label of the bottle neck.

## PRESENTATION

Dark glass bottle 250 ml. Box of 12 units.

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Tradition  
in Gourmet  
Experiences

# CABERNET SAUVIGNON VINEGAR 250 ML

## NUTRITIONAL TABLE (Quantity per 100 g)

|               |                  |
|---------------|------------------|
| CALORIES      | 83 kcal / 346 kj |
| Carbohydrates | 20 g             |
| Protein       | 0 g              |
| Fat           | 0 g              |
| Cholesterol   | 0 mg             |
| Sodium        | 0 mg             |
| Alcohol       | 0,46 g           |
| Acidity level | 6 %              |

## ANALYTICAL REPORT (12/01/2016)

### INGREDIENTS AND ALLERGENS

Wine vinegar cabernet sauvignon

Concentrated grape must

Potassium Metabisulfite (E-224). Allergen.

### ORGANOLEPTIC CHARACTERISTICS

|            |   |
|------------|---|
| Appearance | without material or strange sediments and transparent |
| Color      | típico  |
| Flavor     | típico  |
| Odor taste | típico  |

### PHYSICAL-CHEMICAL CHARACTERISTICS

| Parameter                             | Limit                          | Result |
|---------------------------------------|--------------------------------|--------|
| Total acidity (in acetic acid)        | g/L > 60 g/L                   | 61,20  |
| pH                                    | 2,83                           |        |
| Density                               | v/v                            | 1,095  |
| Residual alcohol % (v/v)              | < 0,5 % (v/v)                  | 0,14   |
| Dry extract g/L <sup>o</sup> acetic   | > 1,30 g/L <sup>o</sup> acetic | 2,25   |
| Ashes g/L                             | 1-5 g/L                        | 4,40   |
| Sulphates (in potassium sulphate) g/L | < 2 g/L                        | 0,82   |
| Chlorides (in sodium chloride) g/L    | < 1 g/L                        | 0,15   |
| SO2 mg/L                              | < 170 mg/L                     | 50,00  |

## PACKING SPECIFICATIONS

Bottle: 250 ml  
Weight: ± 0,560 kg  
Diameter: ± 51,5 mm  
Height: ± 237 mm

Box: 12 bottles 250 ml  
Weight: ± 7,050 kg  
Dimensions: ± 175x220x250 mm

Euro - Pallet: (120 boxes)  
Weight: ± 730 kg  
Dimensions: ± 800x1200x1400 mm

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