

ORGANIC RED WINE VINEGAR

Organic red wine vinegar from Herdade do Esporão grapes is finely crafted, aged in French oak barrels, yielding a singular, smooth and aromatic vinegar.



Origin

Reguengos de Monsaraz
Alentejo, Portugal

Processing

Starting with organic red wine from Herdade de Esporão, this vinegar is meticulously crafted using double fermentation. It then ages in French oak barrels for at least nine months to take on wood aromas and those of the wine previously stored there. This vinegar should last about five years, and any cloudiness that may arise is proof of its natural origin.



Aroma

The acetic vinegar aroma is enriched with subtle wood notes



Palate

Smooth and flavourful with a long finish



Acidity

7% minimum



Pairing

Ideal for seasoning special dishes like salads, sauces and roasts



Storage

Keep in a cool place and protected from light



Ageing

9 months



ESPORÃO

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Description	Box of 12x250 ml Aged Red Wine Vinegar BIO "HERDADE DO ESPORÃO" GLASS (Standard)
Code	1201011700
Sales Denomination	Aged Red Wine Vinegar BIO
Ingredients	Organic red wine vinegar.
Product description	7% Vinegar, obtained by a biological process of double fermentation of organic wine.
Presence of allergens	Does not contain substances or products causing allergies or intolerances, according to Regulation (EU) No 1169/2011.
Target-Public	General public.
GMO	It does not contain nor derives from Genetically Modified Organisms.
Ionizing radiation	The product and its ingredients have not undergone ionizing treatment.

Organoleptic Characteristics	
Appearance	Clear, being able to admit slight deposit or turbidity.
Color	Reddish
Flavour	Acetic, characteristic
Applications	
Culinary use in general.	

Physico-Chemical Characteristics		Microbiological Characteristics	
pH at 20°C		Total aerobic count (cfu/g)	Not applicable
Viscosity (cPoise)		Molds (cfu/g)	Not applicable
Consistency (cm30sec)		Yeasts (cfu/g)	Not applicable
Brix		<i>E.coli</i> (cfu/g)	Not applicable
Chlorides (%)		<i>Enterobacteriaceae</i> (cfu/g)	Not applicable
Total Acidity (%)	6,6 - 7,4	Coagulase-positive <i>staphylococci</i> (cfu/g)	Not applicable
Residual alcohol (%)	0,0 - 1,5	<i>Salmonella</i> spp (per 25g)	Not applicable
Sulfites (mg /l)	0,0 - 9,9	<i>Listeria monocytogenes</i> (per 25g)	Not applicable
Nutritional Declaration Per:		Shelf Life	
	100 g	100 ml	
Energy (kJ/kcal)	91/21	91/21	Primary Shelf Life
Fat (g)	0	0	120 Months
of which saturates (g)	0	0	Ambient
Carbohydrate (g)	0	0	Secondary Shelf Life
of which sugars (g)	0	0	NA
Fibre* (g)	0	0	
Protein (g)	0	0	
Salt (g)	0	0	
*Optional labeling		Storage and Transport Conditions	
		Store in a cool and dry place, away from direct sunlight.	

Pesticide Residues
According to the applicable legislation, Reg. (EC) No 396/2005 and its modifications.
Contaminants
According to the applicable legislation, Reg. (EU) No 2023/915 and its modifications.
Additives
According to the applicable legislation, Reg. (EC) No 1333/2008 and its modifications.

