



MONTEBLANCO

WINE VINEGARS

TECHNICAL DATA
PX Wine vinegar
 250 ML.

PRODUCT: Denomination and characteristics		Picture
Denomination:	Pedro Ximenez Wine Vinegar	
	MONTEBLANCO	
Capacity	250 ml	
Características:	Sweet wine vinegars from aperitif wine	
Ingredients:	Wine Vinegar, Pedro Ximenez wine and wine must	
Special clasification	none	
Storage conditions:	Do not need any special conditions	
Best before date:	This product do not have any expiry date.	
Analytical and technical parameters		
Residual Alcohol content	< 3	
Total acidity	> 60 g/l (6º Acetic Acid)	
Soluble dry extract	> 1,3% PV	
Density	1,130/1,140	
Sulfur	<120 mg/L	
Alergens	Sulphur dioxide	
OGM	Do not contain any ingredients genetically modified	
Traceability	Bottles are marked with a Lot composed by 9 digits	
Logistic		
Units per case	12 bottles	
Bottle bar code	8437014821109	
Case bar code	28437014821103	
Case Gross weight	6,2 kg	
Palletization	158 cases per pallet 1x1,2 - 130 cases per pallet 0,80x1,20	
Pallet measures (L-W-H)	1x1,20x1,43 - 0,80x1,20x1,43	
Gross weight	1000 - 826 kg	
Organoleptics Characteristics		
Color	Maohany	
taste	It has a wonderful taste, plenty of flavours that resemble to dry fruits like dehidrated grapes, figs and dates.	
Frangrance	Intense aroma, sweet and rich with reminiscent to aged aperitives wines.	
Production method	This wine vinegar is made from Crianza (Aged) vinegar together with Pedro Ximenez wine must. Once it is blended the vinegar is aged during six months in american oak barrels. Then it is pumped out, stabilized and bottled.	
Use recomendations	It is specially recommended to use in meat, sauces and desserts.	

Maria Dolores Moreno López
 Quality Control
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