



MONTEBLANCO

WINE VINEGARS

TECHNICAL DATA
CONDIMENT
 250 ml.

PRODUCT: Denomination and characteristics		Picture
Denomination:	Pedro Ximenez Wine Vinegar CONDIMENT	
	MONTEBLANCO	
Capacity	250 ml	
Characteristics:	Cooking condiment aged in oak.	
Ingredients:	Wine vinegar, Pedro Ximenez wine and concentrated wine must	
Special classification	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	< 1	
Total acidity	2º (approx)	
Soluble dry extract	>1,3% PPV	
Density	1,350/1,400	
Sulfur	<120 mg/L	
Allergens	Sulphur dioxide	
OGM	Do not contain any ingredients genetically modified	
Traceability	Bottles are marked with a Lot composed by	
Logistic		
Units per case	12 bottles	
Bottle bar code	8437014821116	
Case bar code	28437014821110	
Gross weight	6,2 kg	
Palletization	158 cases per pallet 1x1,2 - 130 cases per pallet 0,80x1,20	
Gross weight	1000 - 826 kg.	
Organoleptics Characteristics		
Color	Mahogany	
taste	Simply excellent. It is a compendium of flavors, between the PX wine, the vinegar and the PX wine must.	
Frangrance	Complex ad round with reminiscent to Dry fruits like dehydrated grapes (raisins) and dry figs.	
Production method	The different components are blended and aged during a minimum of 6 months in american oak barrels.	
Use recomendations	You can use this condiment almost with everything to give a touch of smoothness and flavour	

