

Arvum Pedro Ximenez Reserva Sherry Vinegar

Arvum Pedro Ximenez Reserva Sherry Vinegar is crafted using a solera aging method, merging sherry vinegar with Pedro Ximenez wine and concentrated grape must. The Reserva label signifies a minimum two-year aging period in oak casks, following the traditional solera system. This meticulous process guarantees consistent, high-quality vinegar year after year.



Product Details

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| Item | 690147 |
| Brand | Arvum |
| Sold By | CS |
| Pack Qty | 6 |
| Pack Size | 8.5 oz |
| Case GTIN/EAN/UPC | 893008002370 |
| Unit UPC | 893008002370 |
| Country of Origin | Spain |
| Shelf Life from Production | 8 years |
| Storage | Dry |
| Kosher | No |
| Gross Case Weight | 7.15 LB |
| Ingredients | Sherry vinegar with Pedro Ximenez wine arrope, concentrated grape must, contains naturally occurring sulfites. |
| Website | https://bit.ly/3RjhcRE |

