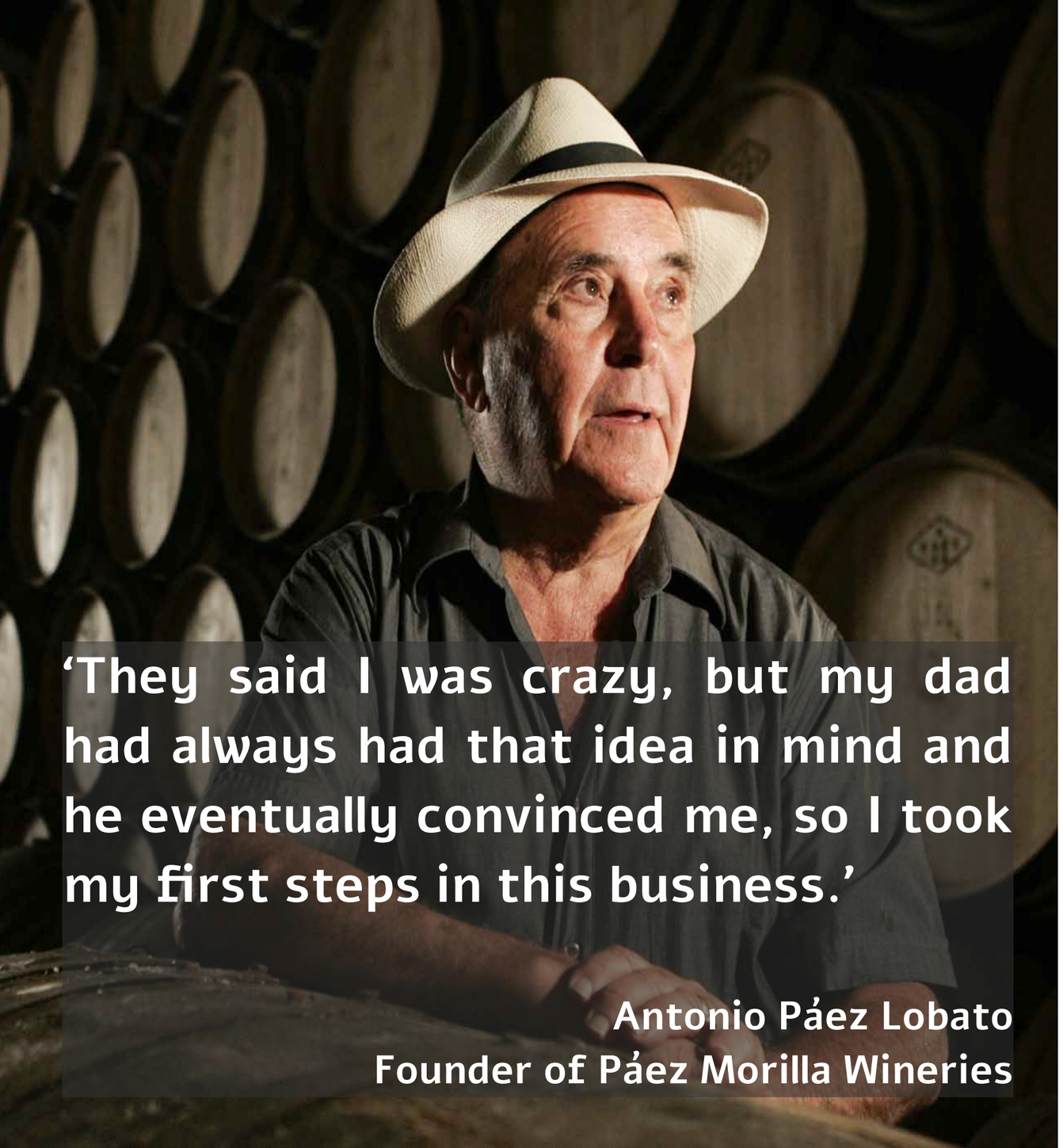
PÁEZ MORILLA SHERRY VINEGARS

Pioneers in its marketing and ageing





Antonio Páez, the King of Vinegar

In 1942, when he was just 22, Antonio marketed sherry vinegar for the first time.

It was unprecedented until then, for vinegar was always despised, hidden and even kept away from wineries because it was considered a failure during the wine production process.

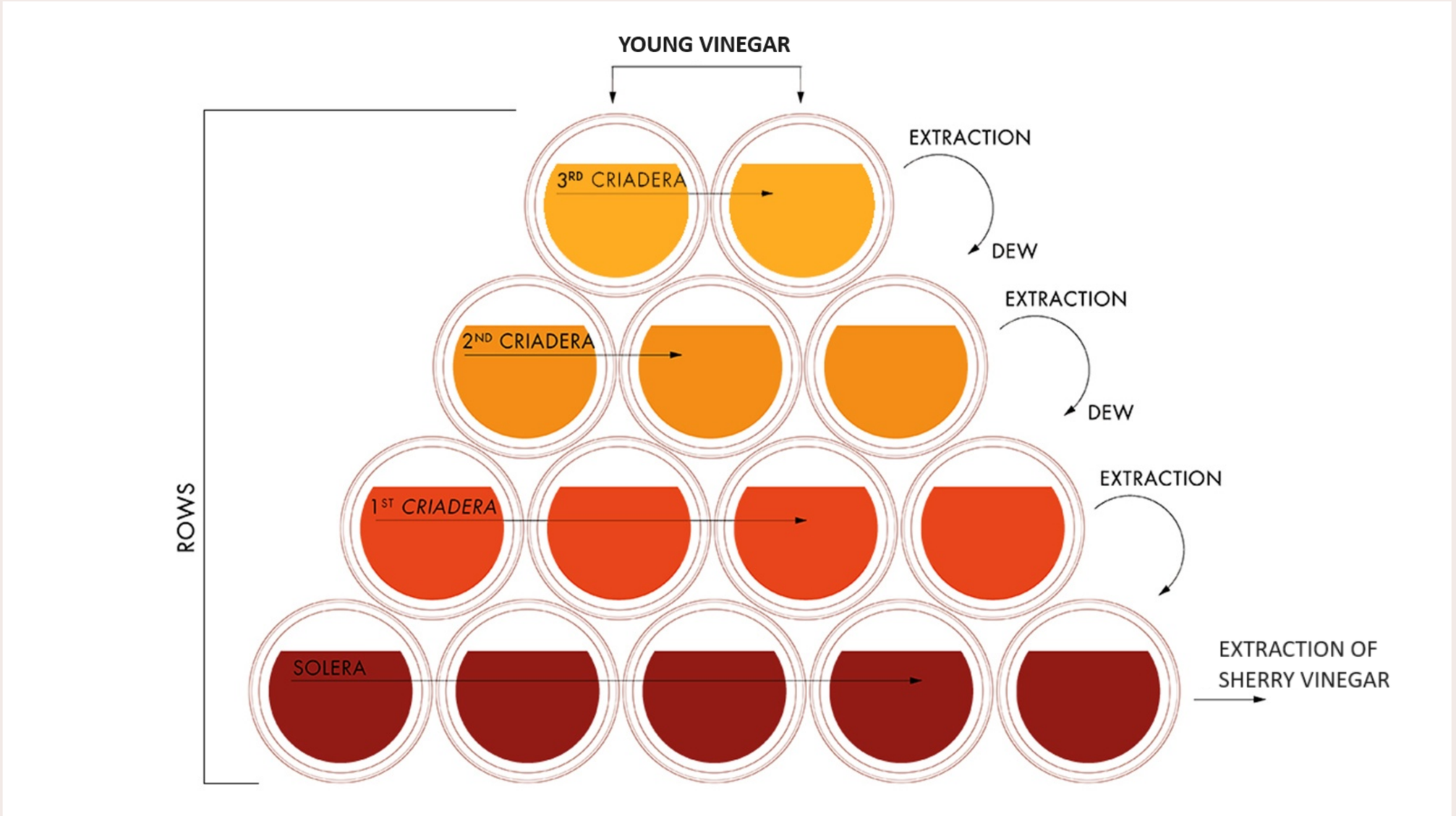
Nowadays, it is a valuable and prestigious product.

Sherry vinegar is protected under the Designation of Origin Jerez-Xérès-Sherry and it is controlled by its own Regulatory Board.

PÁEZ MORILLA VINEGARS



Aged through our ‘Criaderas & Solera’ system





ADELANTADO

Gran Reserva Sherry Vinegar

Aged for over 10 years inside American oak tree barrels from Palomino Fino sherry wines.
Certified by the Regulatory Board, it results in a vinegar with a great organoleptic complexity and an exquisite taste.

Acetic acid content: 9°

PRESENTATION:
Special edition bottle, 500 ml, with protective case.



EL REY DEL VINAGRE

Gran Reserva Sherry Vinegar

A deep, clear and brilliant mahogany colour. Liquid, with a medium-high body.
Very well-balanced and complex, with acetic acid, intense spicy and balsamic notes and wine esters.
Tart, with a very long finish.

Acetic acid content: 11,2°

PRESENTATION:
Special edition bottle, 100 ml, with gift box.



SPECIAL RESERVA PÁEZ MORILLA VINEGAR WITH BOX

Reserva Sherry Vinegar

Carefully extracted from barrels containing the best vinegar of the Palomino Fino variety.

Acetic acid content: 8°

PRESENTATION:
Special edition bottle, 500 ml, with protective box.



RESERVA 25, 750 ML

This vinegar is extracted from sherry wines of the Palomino Fino variety after aging inside American oak tree barrels between 5 and 10 years.

Acetic acid content: 8°

PRESENTATION:

- Box containing 12 x 750 ml bottles
- Box containing 6/12 x 375 ml bottles
- Box containing 15 x 250 ml bottles



RESERVA PÁEZ MORILLA, 250 ML

These vinegars are produced from sherry wines and they age inside American oak tree barrels for 5-10 years.

This premium selection includes:

- Reserva Sherry Vinegar (8° AC)
- Reserva Sherry Vinegar with Pedro Ximénez (6° AC)
- Reserva Sherry Vinegar with Muscatel (6° AC)

PRESENTATION:

- Box containing 12 bottles
- 250 ml bottle



RESERVA 12, 750 ML

This vinegar is extracted from sherry wines of the Palomino Fino variety after aging inside American oak tree barrels for 3-5 years.

Acetic acid content: 7.5°

PRESENTATION:

- Box containing 6/12 bottles
- 750 ml bottle



EL RIOJE, 750 ML

This vinegar is produced from sherry wines of the Palomino Fino variety after aging inside American oak tree barrels for at least 6 months.

Acetic acid content: 7°

PRESENTATION:

- Box containing 12 bottles x 750 ml
- Box containing 15 bottles x 250 ml



GRAN GUSTO

This vinegar is produced from sherry wines of the Palomino Fino variety after aging inside American oak tree barrels for a minimum of 6 months.

Acetic acid content: 7°

PRESENTATION:

- Box containing 6/12 bottles x 750 ml
- Box containing 12 bottles x 375 ml



BODEGAS PÁEZ MORILLA