

Spanish Vinegars:

Badia Vinagres: Castell de Gardeny

Castell de Gardeny vinegars are produced using the Schützenbach Method. Invented in 1823, this time-consuming process preserves the delicate flavors of the origin wine or fruit. The Apple Balsamic Vinegar is made from the juice of ripe apples and has a touch of sweetness. Warm and golden in color, Gardeny Moscatel Vinegar is made from Moscatel sweet wine. Its smooth acidity is balanced with fruity, floral notes.



Gardeny Apple/Manzana Vinegar

- 500 ml
- 6 / case

Gardeny Moscatel Vinegar

- 500 ml
- 6 / case

Columela



Columela Sherry Vinegar 50 year

- 250 ml
- 6 / case

L'Estornell

Produced from the prized Palomino Fino grape, L'Estornell sherry wine vinegar is aged using the traditional solera method, in which fermented must is gradually transferred through a series of oak casks. The resulting vinegar has a warm, nutty flavor that balances beautifully with its tangy acidity.

L'Estornell red wine vinegar is made from red Garnacha grapes and is aged in oak barrels for at least 20 years. It is rosy in color, with a powerful aroma and a bright, acidic flavor.



L'Estornell Red Wine Vinegar (*Garnacha Tinto*)

- 250 ml
- 12 / case



L'Estornell Sherry Vinegar

- 375 ml
- 12 / case

Los Villares



Los Villares Sherry Vinegar

- 5 L
- 2 / case



Los Villares Sweet Pedro Ximenez Wine Vinegar

- 250 ml
- 6 / case

Marques de Valdueza



Marques de Valdueza Red Wine Vinegar

- 250 ml
- 12 / case

Miguel & Valentino



Miguel & Valentino Cava Wine Vinegar

- 375 ml
- 12 / case



Miguel & Valentino Sherry Wine Vinegar

- 375 ml 12 / case
- 750 ml 6 / case

Sotaroni



Sotaroni 12 year Moscatel Vinegar

- 200 ml
- 6 / case

Sotaroni 25 year Pedro Ximenez Sherry Vinegar

- 200 ml
- 6 / case

Sotolongo



Sotolongo Moscatel Vinegar

- 5 L
- 2 / case

Vinagres de Yema

Using the traditional solera method of aging, Vinagres de Yema produces a variety of vinegars that are highly complex in flavor. The aging process involves a series of barrels, called criaderas, containing vinegars with similar flavor profiles but varying ages. The barrel holding the oldest vinegars, called the solera, is never fully drained when it is tapped for bottling. Instead, the remaining vinegar is blended into the next consecutive criadera, filled with slightly younger vinegars. This process is repeated, transferring the vinegars from barrel to barrel, so that even the youngest vinegar contains traces of fermented must. With a sophisticated depth of flavor, Cepa Vieja is produced from a solera that has been aged for 25 years. The younger Bota Vieja contains 15 year solera and is sold in 5 liter jugs, making it ideal for food services.



Cepa Vieja Sherry Vinegar

- 500 ml 12 / case

Bota Vieja Sherry Vinegar

- 5 L 2 / case