



l° de Cortijero is an oak-aged white wine vinegar. It has a dark brown colour and delicious vinous aromas. It balances its acidity with a slight sweetness from a touch of Pedro Ximenez wine. This means it is means it's never aggressive and combines terrifically with our extra virgin olive oil.

Food match: ideal for salad dressings, especially when used with 1° de Cortijero Extra Virgin Olive Oil.

Acidity: 7°

Contains sulphites.