

Range of
Sauces
Vinegars
Arropes

Ferriames

Essential

Básics Fundamental Components



Sauces
Vinegars
Arropes



Gourmet
Fancies Sublime Delicious

Committed
Bio-Ecological Responsibility



Type of ageing:
"Criaderas y Soleras" system

Type of vinegar:
Sherry Vinegar

Place of production:

Sanlúcar de Barrameda (Cádiz)

Bottle size: 25cl.Box: 6 bottles

75cl.Box: 6 bottles

Terianes

Vinagre de Jerez Reserva

Sherry Vinegar



TASTING NOTES

Sherry vinegar is an exquisite product made exclusively from Sherry wine matured in oak casks following the same traditional "Criaderas y Soleras" system used to produce Sherry wines.

*COLOUR: Delicate mahogany colour.
NOSE: Combines acetic acidity with pungent notes and oak aroma.*

MOUTH: Persistent on palate and elegant when passing through.

FOOD PAIRING: Recommended in salads, dressings, vinaigrettes, marinades, reductions, game dishes and fish.



Type of ageing:
"Criaderas y Soleras" system
Type of vinegar:
Sweet Sherry Vinegar
Place of production:
Sanlúcar de Barrameda (Cádiz)
Bottle size: 25cl. Box: 12 bottles



TASTING NOTES

COLOUR: Dark mahogany.

NOSE: Sweet and sour vinegar with a complex aroma that preserves intense and pungent aromas of sherry vinegar smoothed by the addition of a small proportion of Pedro Ximénez natural sweet wine.

MOUTH: Complex with great persistence and attenuated mildness.

FOOD PAIRING: Ideal in dressings, salads, macerations, marinades, reductions, game dishes, fish and legumes.



Type of ageing:
"Criaderas y Soleras" system
Type of vinegar:
Sweet Sherry Vinegar
Place of production:
Sanlúcar de Barrameda (Cádiz)
Bottle size: 25cl.Box: 6 bottles

Terianes

Muscat Sherry Vinegar

Sherry Vinegar



TASTING NOTES

Sherry vinegar is an exquisite product made exclusively from Sherry wine matured in oak casks following the same traditional "Criaderas y Soleras" system used to produce Sherry wines.

COLOUR: Delicate mahogany colour.
NOSE: Combines acetic acidity with pungent notes and oak aroma.

MOUTH: Persistent on palate and elegant when passing through.

FOOD PAIRING: Recommended in salads, dressings, vinaigrettes, marinades, reductions, game dishes and fish.





Type of ageing:
"Criaderas y Soleras" system

Type of vinegar:
Sherry Vinegar

Acidity:
8,3°

Place of production:
Sanlúcar de Barrameda (Cádiz)
Bottle size: 25cl. Box: 12 bottles

Terianes
Organic Sherry Vinegar
Sherry Vinegar



TASTING NOTES

This Sherry Vinegar comes exclusively from organic grapes grown in small-scale vineyards. Regulations governing organic agriculture as well as those from the Denomination of Origin "Vinagre de Jerez" are followed during its entire creation process: from the growth of the grapes to the process of ageing, including the must fermentation and wine acidification.

This Sherry Vinegar is an exquisite product aged in oak casks following the same traditional "Criaderas y Solera" system used in the production of Sherry wines.

COLOUR: Delicate chestnut-mahogany.

NOSE: Typical pungent notes from Sherry Vinegar combined with an oak aroma.

MOUTH: Persistent on palate and elegant when passing through.

FOOD PAIRING: Recommended in salads, vinaigrettes, dressings, marinades, reductions, game dishes and fish.

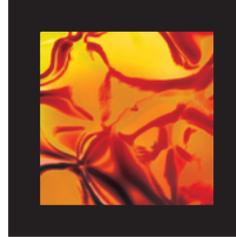
Must reduction of Palomino and Muscat grapes from the Jerez Demarcation achieved through cooking.

*100% Grape must without fermentation
0% Alcohol*

*Bottle size: 25cl. Box:12 bottles
75cl. Box: 6 bottles*

Ferianes

Arrope



This culinary condiment has millenary origins. It was used by the Romans; Saint Isidoro mentioned the "defrutum," or cooked must; and the "sapa," or boiled wine, reduced to one third its volume, was previously described by Varro, Pliny and Columella in the 1st Century.

Must is obtained from a thorough cook of grape juice before fermentation in a stainless steel boiler.

It is ideal for seasoning, desserts, ice cream and sweet and sour stews, as well as for garnish dishes.

The kitchen of any good gourmet must have a good reduction of wine on hand to prepare an exquisite sauce anytime, such as our Arrope Ferianes. It enriches any sauce, giving a touch of colour and an overall sweet and sour stroke of taste. Besides, just a few drops condiment and enhance any dish.





Must reduction of Palomino and Muscat grapes from the Jerez Demarcation achieved through cooking (100% Grape must without fermentation) and Sherry Vinegar.

Bottle size: 25cl. Box: 12 bottles
75cl. Box: 6 bottles

Terrianes

Arrope al Vinagre de Jerez



Balsamic Sauce made from Sherry Vinegar: This exquisite balsamic sauce made from the must of grapes using traditional small-scale methods and containing Sherry Vinegar lends a special gourmet touch to any dish

A carefully crafted product made exclusively from certified grapes grown using the environmentally friendly techniques involved in "Integrated Production".



Must reduction of palomino and muscat organic grapes from the Jerez Demarcation achieved through cooking (100% organic grape must without fermentation 0% alcohol).

Bottle size: 25cl. Box:12 bottles

Ferianes

Grape Must Reduction

ORGANIC



TASTING NOTES



Arrope is a culinary condiment with millenary origins. Must is obtained from a thorough cook of organic grape juice before fermentation in a stainless steel boiler.

*It is ideal for seasoning, desserts, ice cream and sweet and sour stews, as well as for garnish dishes. The kitchen of any good gourmet must have a good reduction of wine on hand to prepare an exquisite sauce anytime, such as our **Organic Arrope FÉRIANES**. It enriches any sauce, giving a touch of colour and an overall sweet stroke of taste. Besides, just a few drops condiment and enhance any dish.*

COLOUR: Dark mahogany with iodine rim.

NOSE: Roasted nuts, strong, sweet notes, hints of caramel with hints of tobacco and smoke.

PALATE: Sweet, slightly bitter taste, velvety, with hints of roasted nuts, good acidity, hints of liquorice.



Must reduction of palomino and muscat organic grapes from the Jerez Demarcation achieved through cooking (100% organic grape must without fermentation) and Sherry vinegar from organic grapes.
Bottle size: 25cl. Box:12 bottles

Ferianes ORGANIC Balsamic Sherry Vinegar



TASTING NOTES

Balsamic Sauce made from Sherry Vinegar: This exquisite balsamic sauce made from the must of grapes using traditional small-scale methods and containing organic Sherry Vinegar lends a special gourmet touch to any dish. A carefully crafted product made exclusively from certified organically grown grapes.

COLOUR: Dark mahogany with iodine rim, dense and velvety.

NOSE: Sharp and sweet with caramel, liquorice and nutty scents. Complex and balanced.

PALATE: Sharp, silky, dense, slightly sweet attack. Strong palate of liquorice, roasted nuts, dried fruits and caramel. Acidity is balanced by the sweetness and syrupy thickness of the arrope. Long-lasting finish.