

José Andrés 504402 - **Reserva Sherry Vinegar**

Spain is the only place in the world where true Sherry wine can be produced. The giant oak barrels used to store this vinegar give it a fantastic golden amber color. Lightly acidic and dry, you can taste delicious hints of vanilla and dried wood.



		Nutrition FactsServings per Container64Serving size1TBSP (1G24)			
	A COLOR	Amount per serving Calories	0		
		% Daily Value*			
	 Vingredubility Starty Vinder Reserve 	Total Fat Og	0% 0% 		
	NUM ESTERI	Saturated Fat 0g			
		Trans Fat 0g			
		Cholesterol 0mg			
k Benefits		Sodium 0mg			
		Total Carbohydrate Og	0%		
If you are looking for something unique, this is it wine can be produced. And that means it's the c	Dietary Fiber 0g	0%			
oak barrels used to store this vinegar give it a fa can taste delicious hints of vanilla and dried woo	Total Sugars 0g				
salad, or in homemade gazpacho - this is one ur	forgettable vinegar!	Includes 0g Added Sugar	0%		
Ingradiante		Protein Og			
Ingredients	Allergens				
	Free From:	Vitamin D 0mcg	0%		
Sherry Vinegar, Water, E-22 Sulphur Dioxide		Calcium 0mg	0%		
	(B) crustaceans (D) eggs (D) fish (D) milk (S) peanuts (B) sesame (B) soy (D) tree nuts	Iron 0mg	0%		
		Potassium 0mg	0%		
	wheat	* The % Daily Value (DV) tells you how much a a serving of food contributes to a daily diet. 2, a day is used for general nutrition advice.			

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Handling Suggestions

Dry Storage UNIT UPC: 855985004402

Serving Suggestions

Great for dressingng , combined with Olive Oil

Prep & Cooking Suggestions

See label for suggestions

Product Specifications

Brand					Manufacturer				
José Andrés					El Majuelo				
UP	С	MFG	#	SPC #	(STIN		Pack	Pack Desc.
8559850	04402	00850012	544067	504402	2 10855985004409			6/8.45 OZ	
Gross V	Veight	Net Wei	ght C	ountry	ountry of Origin		osher	Child Nutrition	
6.95	ālb	3.42lk)	Spa	pain		No		
Shipping Information									
Length	Width	Height	Volume	e TIxH	ll Shelf	Life	Stora	ge Ten	np From/To
7.17in	5.56in	7.68in	0.18ft3	3 32x7	7 999da	ays		60°F /	77°F



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Nutrition Analysis - By Measure

Calories	0	Total Fat	Og	Sodium	0mg
Protein	0	Trans Fats	Og	Calcium	0mg
Total Carbohydrates…	Og	Saturated Fat	Og	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



