



JosÃ© AndrÃ©s

504679 - 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 Facts

Servings per Container 169
Serving size 1TBSP (1G24)

Amount per serving
Calories 0

% Daily Value*

Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugar 0%

Protein 0g

Vitamin D 0mcg 0%

Calcium 0%

Iron 0%

Potassium 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

If you are looking for something unique, this is it! Spain is the only place in the world where true Sherry wine can be produced. And that means it's the only place to find this amazing Sherry vinegar! 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. A great addition to your favorite stew, over a fresh salad, or in homemade gazpacho - this is one unforgettable vinegar!

Ingredients

Sherry Vinegar, Pedro Ximenez Sweet Wine, Water, E-22 Sulphur Dioxide

⚠ Allergens

Free From:



Handling Suggestions

Dry Storage

Serving Suggestions

Ready to Eat

Prep & Cooking Suggestions

See label for suggestions

📄 Product Specifications

Brand	Manufacturer	Product Category
JosÃ© AndrÃ©s	El Majuelo	Vinegar

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
855985004679	4679	504679	00855985004679		2/5 LT

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
23.06lb	20.58lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.4in	6.49in	14.04in	0.55ft3	23x5	999days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	0	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats		Calcium	
Total Carbohydrates...	0g	Saturated Fat	0g	Iron	
Sugars	0g	Added Sugars	0g	Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

