

Vinegars

GOYA® Sherry Vinegar “Reserva al Pedro Ximénez”

Its smooth and creamy flavor, remarkably sweet to the palate, with its intense, dark mahogany color and accentuated aroma, comprise the notes you'll savor and appreciate in GOYA® Sherry Vinegar “Reserva al Pedro Ximénez”.

For those consumers who value the quality of GOYA® products, this vinegar owes its exquisite character to the wine for which it is named, **prepared with Pedro Ximénez sun-dried grapes**, which sweeten its bouquet. Aged for at least **three years** in

American oak barrels in Andalusian wine cellars, GOYA® Sherry Vinegar “Reserva al Pedro Ximénez” will form an extraordinary concentration of sugars in the mouths of those who taste this delicacy, along with highlights of dried fruits.



GOYA®
SPAIN

Containers: Available in glass bottles
Country of origin: Spain



Tasting and food pairings

Due to its creamy density, it stands out for its versatility in a wide variety of dishes. Particularly **recommended for cold dishes, dressings or different kinds of salads**; Why not try it on your everyday tossed lettuce salads? It also combines perfectly with **pasta, rice or quinoa** salads, or refreshing blends of **crisp green sprouts and fruit**.

It provides a rich array of nuances which notably enhance the flavors of **carpaccio, marinades**, as well as the preparation of reductions and sauces. It strengthens the essence of the simplest dishes.



LEGUMES



SALADS



PASTA



SAUCES AND DRESSINGS



Suggestions



Classic Spanish dressing: whisk 3 parts **GOYA®** Extra Virgin Olive Oil and 1 part **GOYA®** Sherry Vinegar "Reserva al Pedro Ximénez" until completely blended. Add it to salads, dressings and uncooked dishes served cold.



Gazpachos: try just a few drops of **GOYA®** Sherry Vinegar "Reserva al Pedro Ximénez" in a classic **Andalusian gazpacho** and in variations on this cold soup with strawberries, beets, apples, watermelon, etc. You'll be surprised.

Did you know...?

Pedro Ximénez is likely **the sweetest wine** you can find in the world.

GOYA®

SPAIN

*If it's **GOYA** ...it has to be good!®*