

# Down Under FINE FOODS

## Sotaroni Aged Spanish Vinegars



An extraordinary family of truly premium Spanish vinegars, Balsamic and Moscatel, all with amazing flavours, perfect for all culinary uses.

### Balsamic - Aged 25 years

Sotaroni sweet and sour Pedro Ximenez Gran Reserva Vinegar - An exceptional sweet and sour vinegar pressed from rich late-harvest Pedro Ximenez grapes grown in the south of Spain, aged 25 years in American oak barrels. Adds a marvellous rich, fruity flavour to meats, cheeses, salads, pasta, dressings and marinades. A great finishing vinegar. A must try!

Often served as drops on chunks of Parmigiano Reggiano and Mortadella as an antipasto. This premium Balsamic is wonderful on strawberries or pears.

### Balsamic - Aged 12 years

Created from the must of the Pedro Ximenez grape and aged for 12 years in American oak barrels, the result is a fine sweet and sour vinegar perfect when you want a great Balsamic at a lower cost. Use with scallops, shrimp, on simple pastas, risottos and marinades. Great as a zesty demi-glacé.

### Moscatel - Aged 12 years

A delicious semi-sweet vinegar, made from pure white Moscatel grapes from Southern Spain, aged in American oak barrels for 12 years.

Can be used in place of a dark balsamic to achieve an exquisite fruit flavour with a light acidity and a lighter presentation. Sotaroni Moscatel vinegar is complex, with a honey fruitiness and an elegant flavour profile.

All Sotaroni vinegars will add a rich, fruity flavour to all of your meals.



**Available in 200ml and 750ml sizes depending on type**