



Arvum Reserva Sweet Vinegars

Moscatel & Pedro Ximenez Sherry Vinegars

Origin: Andalucia, Spain

Ingredients: Sherry Vinegar with wine from Moscatel or PX grapes, concentrated grape must

Organic: No

Rooted Foods: Yes

Allergen Information: produced free of gluten, nuts, dairy, soy, and genetically modified ingredients.



www.matizespana.com
A Culinary Collective Company
www.culinarycollective.com

Did you know?

Aecovi, a co-op of over 500 farmers, produces all of the vinegar and the wines used in the Arvum products. The Moscatel and Pedro Ximenez vinegars are both made from Sherry Vinegar produced in the Solera System, with added Moscatel or PX wine and concentrated grape must.

Pedro Ximenez is a mahogany colored sweet and sour vinegar with a complex aroma of sherry vinegar smoothed by the addition of a small proportion of Pedro Ximénez natural sweet wine. It is the perfect ingredient for seasoning, marinades and sauce reductions.

Moscatel is an amber colored vinegar with the aroma of raisins plum and prune. It has a sweet and sour flavor that can easily be a substitute for balsamic. It is especially recommended for fish, seafood dishes and desserts.



Rooted Foods are authentic, native foods created by small, community-based producers. They represent a community, a region, and a way of life. By purchasing Rooted Foods, you directly strengthen the economic, social and environmental fabric of that community. To learn more, visit www.rootedfoods.org

Resources

- downloadable shelf talkers
- sell sheets
- Sample allowance
- Mini samples
- Free fills

Pack Info

AV110	Moscatel
UPC:	8 93008 00238 7
AV110	Pedro Ximenez
UPC:	8 93008 00237 0
Case Size	6 x 8.5 fl oz bottles
AV501	Moscatel
AV502	Pedro Ximenez
Case Size	3 x 2 liter jugs
Recyclable	Yes