



Bodegas Delgado

Fundada en 1874



lor del genil

Wine Vinegar - Gran Reserva

BASIC DATA:

Name: Flor del Genil

Origin: D.O. Montilla-Moriles

Oenologist: José Luis Delgado

This vinegar has been made from “finos” wine selected in the area, home made under flor breeding in American oak casks for “Soleras and Criaderas” system. A little part, selected from the oldest production, is sold to the most exigent “Chefs” for their gastronomic specialties.

To preserve in a dry and fresh place, with no light and safe from changes in temperature.

TECHNICAL INFORMATION:

Grape: 100% Pedro Ximénez.

Acidity grade: 6’7% Vol.

PACKAGING INFORMATION:

Label: 75 x 100 mm paper adh 80 gr couche.

Against label: 42 x 94 mm paper adh 80 gr couche.

Capsule: Pilfer with measuring, black color.

Bottle: Jerezana of 37’5 Cl.

Box: x 12 bottles of 37’5 cl. (27 x20’50 x 26 cm) Corrugated.

CONTACT DETAILS:

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DATA DISTRIBUTION:

Contact the winery.

Avoid consumption sensitive population to sulfites (SO₂).

