

# LATE HARVEST VINEGAR

A BITTERSWEET VINEGAR IN ITS PUREST FORM

Discover the pure bittersweetness of our vinegar, where acidity and smoothness blend to create an unmistakable flavour. Every drop transforms any dish, bringing the excellence of the late harvest straight into your kitchen.

This is a unique vinegar, crafted through Nadal's genuine production process. The extraordinary sweetness of late-harvest Macabeu grapes allows for a natural vinegar with nearly 200 grams of sugar per litre.

The noble sweetness of this vinegar comes directly from the natural sugar concentrated by the sun in the late-harvest Macabeu grapes from the Finca Nadal estate.

It will surprise you—whether you reduce it or use it in any dish.

## **Vinegar Style:**

Late harvest sweet wine vinegar

## **Palate:**

A balance between the strength of traditional vinegar craftsmanship and the sweetness that the sun concentrates in the late-harvest grapes from the Finca Nadal estate.

NO ADDITIVES. CONTAINS NO SULFITES OR COLORANTS.

Box of 12 bottles of 25cl: Approx. 6,6 kg (21,5 x 16 x 25 cm). Codi EAN: 8424554330114

*Nadal*

## **Grape varieties:**

100% Macabeu

Estate-grown

## **Ageing:**

Aged over 15 years in  
300-liter barrel soleras

## **Acidity Level:**

7% vol.

## **Residual sugar:**

184 gr/L

## **Vineyard:**

La Segarra and La Trasses

