

CAPIRETE. *For people that value a good “**Sherry Vinegar**”.*



José Páez Lobato produces and exports Sherry Vinegar since 1.933

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PRESENTATION

JOSE PAEZ LOBATO is a family enterprise specialized in the elaboration of fine Sherry Vinegar for the past 70 years. The Bodega or cellar was founded in 1933 by Francisco Páez Sánchez. It was taken over by his sons, one of whom commercializes its products under the name Bodegas José Páez Lobato.



As is the case in any historical wine producing region, vinegar has always been part and parcel of the Jerez winegrowers' lives. Since more than seven decades, Bodegas José Páez Lobato, have applied their wisdom to the task of understanding and helping Mother Nature to slowly turn grape juice into wine.



Our Sherry Vinegar “**CAPIRETE**” is characterized by its distinctive quality as a result of a careful and slow elaboration. Among the outstanding attributes which makes this product unique and with no substitute in the gastronomy world: its mahogany colour, its delicate smell, its unique taste,... it is due of a prolonged aging process in American Oak barrels. Because of their high quality and meticulous elaboration, our Sherry Vinegars are very concentrated in acidity and aromas. They should thus be used sparingly.

For a long time, the reputation of our Sherry Vinegars extremely high quality gave rise to imitations with differing degrees of success.

In our Jerez wine cellars, every but is a world in itself, even when the external conditions are identical. Indeed, the different cask in each “Criadera”, or nursery row of butts can give evolve differently.

A Vinegar with a Diference



Our Denomination of Origin "**Vinagre de Jerez**" is the first one to be approved for wine vinegar in Spain. It's about a nutritional condiment with excellent flavour that is elaborated through acetic fermentation of wines produced from grapes in vineyards registered in the Denomination of Origin "Jerez-Xérès-Sherry".

Our Regulation distinguish between two types of Sherry Vinegar , depending on their degree of ageing: "**Sherry Vinegar**", which has to be aged for at least six month and "**Sherry Vinegar Reserve**", which requires at least two years of ageing.

The unique character of our "**CAPIRETE**" **Sherry Vinegar** is due to a serie of factors. The first is undoubtedly its exalted origin: Sherry Wine. Only our wines made from Palomino grapes, grown in vineyards registered in the "Jerez-Xérès-Sherry" Denomination are suitable for use to produce our Sherry Vinegars. In either case, our vinegar's true qualities are acquired during its ageing, the same ageing process that is used for Sherry Wines; "Criaderas & Soleras".

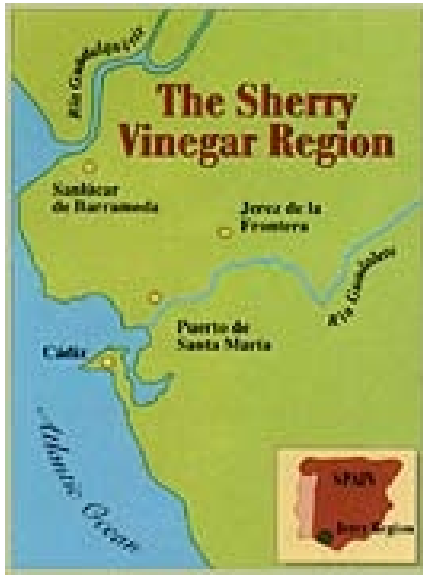
Our dynamic ageing system provides the ideal conditions in which the acetic bacteria can carry out their long, painstaking work. In each "Criadera", or nursery, and the via the system of "running the scales", the product that was formerly wine acquires and increasing acidity, concentration and complexity.

The slow work of the acetic bacteria together with the "Criaderas & Soleras" system bestows to our "**CAPIRETE**" **Sherry Vinegar** with its own personality and extraordinary concentration, making it almost an elixir.

The traditional vessel employed for ageing our "**CAPIRETE**" **Sherry Vinegar** is the 500 liters American oak Sherry butt which has previously held Sherry Wine. However The Regulations of the Denomination of Origin provide that other oaken or chestnut containers, with a capacity of less than 1.000 liters, can be used.



Autentic Sherry Vinegar



Our Sherry Vinegar is made only in the Jerez region in Andalusia, in the hot, sunny south of Spain. To its west are the Atlantic Ocean and the Guadalquivir River, to the east is the Mediterranean, and to the north are mountains. While the climate is hot and dry, ocean breezes continually bring fresh air, an important component in Sherry Vinegar production.

This unique microclimate contributes to the distinctive qualities of the base wines from which Sherry and Sherry Vinegar are made.

Our Sherry Vinegar is produced from "Palomino" grapes, which grow in the unique microclimate of the Sherry region.

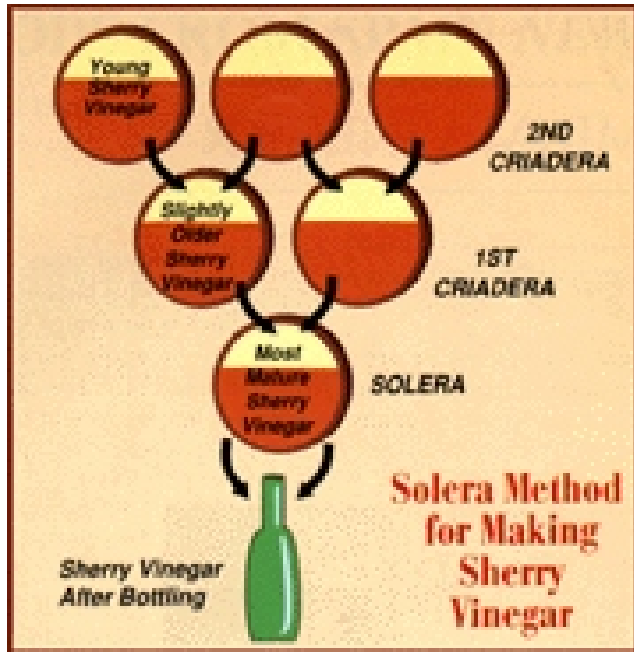
Our vineyards of Jerez present an open horizon of soft rolling hills, their most outstanding feature being the white chalky soil known as "albariza", ideal for growing the grapes "Palomino" used to produce the sherry wine and Sherry Vinegars; a rich soil with great moisture retaining properties enabling it to store the water provided by the rains and westerly winds, and not forgetting the early morning dew which waters the vineyards during the summer months.

All of these conditions add to the quality and characteristics of the grapes, which give origin to the much appreciated Sherry Vinegars.



Due to the fact that Sherry Vinegar production uses traditional methods, our Regulation allows for up to 3% vol. of residual alcohol and a minimum content of 1,3 g/liter dry extract per degree of acetic acidity. The minimum acidity of Sherry Vinegar is 70 g/liter (7% vol.).

The "Criaders & Solera" System Maturation



Another unique aspect of producing our Sherry Vinegar is the system used to mature it. This is called the "Solera" system which consists of a series of rows of 500 liters oak casks, each containing Sherry Vinegar of similar characteristics but different ages. These casks all were used previously to store Sherry wine, so they have absorbed many components from the wine which contribute to the taste, smell and colour of the Sherry Vinegar being aged in them.

The most mature Sherry Vinegar is held in the bottom row of casks, called "Solera", from which vinegar is drawn periodically for bottling and sale. Above that is the first "Criadera", casks containing Sherry Vinegar of a slightly younger age, from which small amount is drawn to add to the casks of the "Solera" row whenever they need replenishment.

The first "Criadera" is in turn replenished with vinegar from the casks in the row above it, the second "Criadera", and so forth to the replenishment of the top row of casks with the newest youngest Sherry Vinegar. In this way, the Sherry Vinegar is assured of consistency in quality and other characteristics from year to year. It is easy to understand why our Sherry Vinegar is called "Premium Vinegar", since it is not merely acetified wine, but is a mature, complex vinegar with an incomparable taste, bouquet and colour.

Gastronomy

The aromatic concentration that the Sherry Vinegar acquires through the system of “Criaderas & Solera”, reflected in its dark mahogany colour, makes Sherry Vinegar a peerless condiment in world gastronomy. Only a few drops of this vinegar are sufficient to turn any food into a culinary fiesta. Its sharp, yet harmonious bouquet transport us to the magic world of the cellars; sunlight filtering through esparto blinds dimly illuminating the oaken butts. On the palate, the vinegar’s acid notes contrast with the surprising roundness that it has acquired during years of ageing.



If producing our "**CAPIRETE**" Sherry Vinegar is an art, making the most of it also requires us to bear its characteristics in mind. Its possibilities are boundless, as the world's most prestigious chefs have discovered. However, its aromatic potency and extraordinary degree of concentration advise that care be taken when using it.



