

Vermout wine vinegar



An exotic, rosé-coloured vinegar with a very elegant herbal bouquet. Its exclusive taste adds delicious notes wherever it is used.

A perfect condiment for cockles and all kinds of aperitifs. Try it on mussels, clams and crisps, etc. It can also be used on mushroom pickles or fish marinades or to dress vegetable or tuna salads.



Cockles and crisps with Vermouth wine vinegar.

Balsamic Moscatel wine vinegar



Vinegar made from Moscatel sweet wine. Sweet-and-sour flavour. Its balanced acidity perfectly preserves the fruity, floral bouquets of Moscatel grapes. It can be considered the authentic white balsamic vinegar made from locally-produced grapes.

This vinegar's Mediterranean, slightly sweet bouquets allow it to be used in a large number of recipes. We recommend dressing tomato salads as it will balance out their acidic notes. It is also ideal for sousing or marinating blue fish and dressing sweet salads that contain nuts and raisins.



Salad with sardines marinated in Moscatel balsamic vinegar.

Cabernet svg. Wine vinegar



An authentic vinegar made from Cabernet Sauvignon red wine with the bouquet and taste of traditional vinegars. A must for anyone's kitchen.

Cabernet Sauvignon vinegar takes you back to the flavours of years gone by. It is highly versatile and can be used to sousé meat, for salads and vinaigrettes, and as a base for some preserves (mushroom or vegetable) as well as more modern cooking.



Rice with mushrooms, caramelised onions and Cabernet Sauvignon vinegar.

Chardonnay wine vinegar



Exquisite, smooth vinegar made from Chardonnay white wine. It has countless uses and preserves the characteristic fruity bouquet of the wine.

It is the ideal vinegar for bringing out the flavour of salads that contain white fruit (apple, pear or nectarine) or for use as a base for vinaigrettes and sauces. Our Chardonnay vinegar's subtle bouquets also allow it to be used for marinating and sousing fish.



Soused sea bass with Chardonnay vinegar and vegetables.

Balsamic Apple vinegar



Vinegar made from juice squeezed from Apples picked at just the right ripeness. This vinegar's acidity is smoother than wine vinegars and it has very balanced sweet notes.

One feature of this vinegar is its great bouquet of crystallised Apple. Delicious when combined with apple dishes: pasta, leaf and vegetable salads (especially green beans) or to enhance the taste of sweet-and-sour crystallised Apple to be served with white meat.



Green bean salad with Apple vinegar, walnuts and parmesan cheese.

Aceto Balsamico di Modena IGP



Vinegar made in Modena (Italy) from different grape varieties from the Emilia-Romagna region. A sweet-and-sour vinegar aged in wooden barrels. Our Modena vinegar is one of the few vinegars with the PGI.

Its strong bouquet and structure make it delicious when served straight on red meat such as beef and ox. It is also perfect for dressing pasta salads or adding a final touch to pizzas.



Noodles cooked in butter with sage and Modena vinegar.

Vinagre de Jerez



This vinegar with its unmistakable colour, taste and bouquet is made by selecting the best Sherris followed by ageing in American oak barrels. An authentic vinegar made in Jerez de la Frontera and certified by the Sherry DO Control Board.

Use our Sherry vinegar to make an authentic Andalusian gazpacho or sprinkle it on fried fish. It is an essential ingredient for making mayonnaise and bilbaína or other sauces.



Tomato soup with Sherry vinegar.

collection



spray



balsamic



Bittersweet of Merlot



An exquisite reddish-purple vinegar made from Merlot wine with a very intense bouquet. A very elegant, sweet palate with hints of blackberry, raspberry and violet. Enriched with toasted notes picked up during the twelve months of ageing in French oak barrels.

Its red fruit sensations enable it to be used to make salad vinaigrettes with strawberries, redcurrants or raspberries. A delicious ingredient for sweet-and-sour sauces served with Oriental cooking or poultry such as duck breast.



Tuna tataki with strawberries and sweet-and-sour Merlot vinegar.



Bittersweet of Riesling



Vinegar made from Riesling wine from Lonsheim (VDP Rheinhessen, Germany). It is very elegant and subtle with fruity notes, smooth acidity and a silky body. Twelve months in French oak barrels give it subtle toasted notes and a very balanced structure.

Its versatility allows it to be combined with tropical fruit salads, or used for sousing rock fish (such as red mullet) or even to give a modern touch to fruit desserts such as pineapple carpaccio.

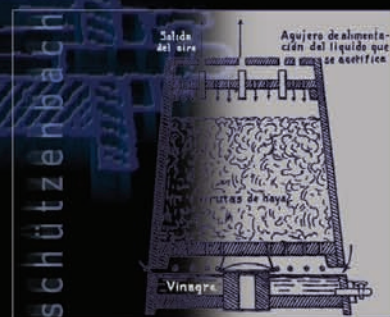


Shrimp and pineapple carpaccio with sweet-and-sour Riesling vinegar.

1823
SCHÜTZENBACH
METHOD

Against quick fermentation systems and methods for vinegars elaboration, of a high production and low organoleptic traces, **Badia Vinagres** has selected a traditional method with around 150 years of application for its vinegars **Castell de Gardeny**.

Invented on 1823 by the Deutsch chemical **Schützenbach**, it follows a slow and careful process that permits the extraction of the best features of vinegar and its origin wine. It produces excellent quality vinegars and, at the same time, it permits the development and conservation of its aromatic and gustative qualities.



Salad of figs and shavings of foie.



Try according to your taste with salads, vegetables, fish, meat and also desserts.

Haute cuisine

If you would like to cook the suggested dishes, you can find the recipes at:
our
WEBSITE

www.badiavinagres.com



Vinegars and Bittersweets

CASTELL DE

GARDENY

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VINAGRES
DES DE 1908

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