

Cranberry Pear Balsamic Vinegar

Description



Sweetness Scale: Tart ●●●○○ Sweet

The Olive Tap's fall favorite Cranberry Pear is crisp and tart with a deep rose blush color. It is amazingly fruity with just a touch of sweetness and has many delightful culinary applications.

Uses & Highlights

- Pair with your favorite Olive Tap 100% Extra Virgin Olive Oil and Walnut Oil for delicious vinaigrettes.

- Try it with Sorrento Orange or Lemon, Basil or Herbes de Provence for salads and marinades.
- Use alone as a glaze for pork, duck or chicken.
- Drizzle over fresh fruits.

Pricing

100 ml. \$10.00 | 375 ml. \$20.95 | 750 ml. \$39.90

Perfect Pairings

[Basil Fused Olive Oil](#)

[Sorrento Orange Fused Olive Oil](#)

[Walnut Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

03/31/2025