

Cream Patachula



☐ SHORT DESCRIPTION

Cream wine the result of the careful blending of our Oloroso and Pedro Ximénez wines which age together in American oak casks (butts).

☐ TASTING NOTES

Bright and clean very dark mahogany colour. Its honeyed raisins, prunes and roasted aromas, along with a balanced acidity which makes it a harmonious wine and rich on the palate.

☐ GASTRONOMY

Excellent accompaniment for cured cheeses, foie gras and all kinds of desserts and ice cream. As an aperitif with ice and orange slices.

☐ LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 16 % vol.

AVERAGE AGEING: 5 years

DENOMINATION OF ORIGIN:
Montilla-Moriles

CONTACT

Ctra. Córdoba-Málaga, N-331, Km.47,5 km,
Telf: +34 957 650 063, Fax: +34 957 653 140
www.bodegasrobles.es

Apartado de Correos, 55. 14550 Montilla CÓRDOBA (SPAIN)
bodegasrobles.es info@bodegasrobles.com