

Fino Patachula



SHORT DESCRIPTION

Biological ageing. Aged under flower veil (cap or “flor” of yeast), a layer of indigenous yeasts which grow on the surface of the wine, preventing its contact with oxygen. The action of yeast imbues the wine with an extraordinary aroma.

TASTING NOTES

Cared for exquisite criaderas to keep that pale and bright colour which characterises the wine. Full, light and dry flavour. Pungent aroma, delicate flower and empyreumatic (toasted) aroma.

GASTRONOMY

As an hors-d’oeuvres with good well-cured olives, fried almonds and salted foods such as mojama (salt-cured tuna). Also extraordinary with Iberian ham and pork loin. With prawns and cooked King prawns simply anthological, as well as grilled fish and seafood.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 15 % vol.

AVERAGE AGEING: 4 years

DENOMINATION OF ORIGIN:
Montilla-Moriles

LOGISTICS PER UNIT:

Height: 30 cm.
Length: 7 cm.
Width: 7 cm.

Weight: 1,25 kg.
CONTENTS: 750 ml.
EAN CODE: 8412655020708

CONTAINER BOX LOGISTICS:

Units per box: 6 BOT
Height: 34 cm.
Length: 23,5 cm.

Width: 16 cm.
Weight: 7,5 kg.
EAN CODE: 84126556000836

LOGISTICS PER PALLET:

Height: 184 cm.
Length: 120 cm

Width: 80 cm.
Weight: 920 kg.

PACKAGING DATA:

Units per pallet: 720
Container box sales units: 6

Container box per pallet: 120
Container box per BATCH: 24
BATCHES per pallet: 5

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