

Pedro Ximénez Selección de Robles 1927. Oro



SHORT DESCRIPTION

Pedro Ximénez sun-dried grape wine, from the 1927 solera fundacional.

Pedro Ximénez sun-dried grape wine, from the 1927 solera fundacional. Selected as the fourth best wine in the world in 2015, according to the World Association of Journalists and Writers of Wines and Spirits (WAWWJ).

Bodegas Robles is one of the few wineries that still retain its own drying facilities, an area specially reserved (due to its geographical orientation and gentle slope) for dehydration and sundrying of the grapes. Taking special care that it is a regular and uniform drying, reason why it is controlled manually.

TASTING NOTES

Beautiful intense mahogany colour with coppery highlights. On the nose it is very personal, with deep raisin, honey, orange peel aromas and a slight mineral sensation. It is long and pungent, complex aftertaste, nuances of chocolate, toasted toffee, peppers and mint. Very attractive and not at all sickly, on the palate is perfectly balanced, between sweet but after a while there emerges an acidity that enlivens and prolongs the taste.

GASTRONOMY

By itself it's an excellent dessert wine. It can also be served with blue cheeses, an afternoon tea with pastries and ice cream. To be served with blue cheeses

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 15 % vol.

AVERAGE AGEING: Solera 1927

DENOMINATION OF ORIGIN:
Montilla-Moriles

LOGISTICS PER UNIT:
Height: 32,5 cm.
Length: 7,5 cm.
Width: 7,5 cm.

Weight: 1,33 kg.
CONTENTS: 750 ml.
EAN CODE: 8412655010020

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

Width: 16 cm.
Weight: 8 kg.
EAN CODE: 84126556000362

LOGISTICS PER PALLET:
Height: 184 cm.
Length: 120 cm

Width: 80 cm.
Weight: 960 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

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Pedro Ximénez Selección de Robles 1927. Plata.



SHORT DESCRIPTION

Pedro Ximénez sun-dried grape wine. 1927 Solera [10%]. Over 10 years Solera [90%].

Bodegas Robles is one of the few wineries that still retain its own drying facilities, an area specially reserved (due to its geographical orientation and gentle slope) for dehydration and sundrying of the grapes. Taking special care that it is a regular and uniform drying, reason why it is controlled manually.

TASTING NOTES

Mahogany brown colour with fine bright iodised hues. Elegant and intense on the nose, clean, with raisin, caramel and honeyed notes with a floral content which imbues freshness, spicy cinnamon and toasted aromas. Sweet, unctuous, well balanced on the palate and nuances of roasted coffee and chocolate. Dense and lively with an elegant bitterness at the end.

GASTRONOMY

By itself it's an excellent dessert wine. It can also be served with blue cheeses, as an afternoon tea with pastries and ice cream. To be served with blue cheeses.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 15 % vol.

AVERAGE AGEING: 1927 Solera [10%]. Over 10 years Solera [90%].

DENOMINATION OF ORIGIN:
Montilla-Moriles

LOGISTICS PER UNIT:

Height: 32,5 cm.
Length: 7,5 cm.
Width: 7,5 cm.

Weight: 1,33 kg.
CONTENTS: 750 ml.
EAN CODE: 841265200377

CONTAINER BOX LOGISTICS:

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

Width: 16 cm.
Weight: 8 kg.
EAN CODE: 8412656000355

LOGISTICS PER PALLET:

Height: 184 cm.
Length: 120 cm

Width: 80 cm.
Weight: 960 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

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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

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Fino Selección de Robles



BODEGAS ROBLES
MONTILLA



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

Pale golden colour, Full, light, dry and delicate flavour. Pungent aroma, pronounced almond aroma.

GASTRONOMY

Wine which stands out for its versatility. May be served with classic Iberian ham hors-d’oeuvres and olives, a proposal for accompaniment with fish, rice, mushrooms, white meat as well as cockles, razor clams, mantis shrimp, oysters, caviar, sushi dishes.

LOGISTICS DATA

GRAPE VARIETY:
Moscatel

ALCOHOL CONTENT: 15 % vol.

AVERAGE AGEING: 8 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: 841265110089

CONTAINER BOX LOGISTICS:

Units per box: 12 BOT
Height: 31 cm.
Length: 30 cm.

Width: 23,5 cm.
Weight: 15 kg.
EAN CODE: 8412656000997

LOGISTICS PER PALLET:

Height: 170 cm.
Length: 120 cm

Width: 80 cm.
Weight: 920 kg.

PACKAGING DATA:

Units per pallet: 720
Container box sales units: 12

Container box per pallet: 60
Container box per BATCH: 12
BATCHES per pallet: 5

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Amontillado Sublime



BODEGAS ROBLES

MONTILLA



SHORT DESCRIPTION

Amontillado is one of the most complex and unusual wines in the world. The wine initially starts as a fino wine: biological aging “under flower veil” (cap or “flor” of yeast), determining that the wine acquires (and then conserves) the biological character and finesse both on the nose and palate. Subsequently, the “flor” (cap of yeast) dies off and the wine continues to age under an oxidative process, exposed to air, just like an oloroso. Later on, the wine is blended following a solera and criaderas system.

TASTING NOTES

It has a distinctive amber colour and greenish hues. On the nose it is intense, fragrant, having complex aromas, roasted, smoked hazelnuts, with spicy notes such as cinnamon and cloves. Intense on the palate, with salty notes and an intense and deliciously bitter deep finish.

GASTRONOMY

A wine with character, enabling to be served with savoury and succulent dishes. Flavour packed soups are a great combination. In “Babette’s Feast”, it is precisely the Amontillado which was served with the turtle soup. It is also a great autumn aperitif and a fantastic combination with roast chicken, baked zucchini or mushroom risotto. It is also recommended to serve this wine near a good open fire and a platter of nuts and cheeses.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 17 % 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: 841265200391

CONTAINER BOX LOGISTICS:

Units per box: 12 BOT
Height: 31 cm.
Length: 30 cm.

Width: 23,5 cm.
Weight: 15 kg.
EAN CODE: 84126556001062

LOGISTICS PER PALLET:

Height: 170 cm.
Length: 120 cm

Width: 80 cm.
Weight: 920 kg.

PACKAGING DATA:

Units per pallet: 720
Container box sales units: 12

Container box per pallet: 60
Container box per BATCH: 12
BATCHES per pallet: 5

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Oloroso Abuelo Pepe



SHORT DESCRIPTION

Ecological oloroso vine, elaborated via oxidative aging and aged in American oak barrels for seven years.

TASTING NOTES

Old gold mahogany colour. Solera vieja aroma, hints of varnish, confectionary background and light nuances of toasted caramel, perfectly blended. Clean, tasty, balanced on the palate, slight bitter wood nuances with slight sweetness of oxidative ageing, persistent and a lingering finish.

GASTRONOMY

Highly recommended as an aperitif to be served with entrees, perfect with almost all kinds of cheeses and Iberian cured meats. Excellent with stews, fatty meats and game on the table. It is also a good alternative to an after-lunch or after-dinner drink or served near a good open fire and a platter of nuts and cheeses.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 17 % vol.

AVERAGE AGEING: 7 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: 8412655110034

CONTAINER BOX LOGISTICS:

Units per box: 12 BOT
Height: 31 cm.
Length: 30 cm.

Width: 23,5 cm.
Weight: 15 kg.
EAN CODE: 84126556000621

LOGISTICS PER PALLET:

Height: 170 cm.
Length: 120 cm

Width: 80 cm.
Weight: 920 kg.

PACKAGING DATA:

Units per pallet: 720
Container box sales units: 12

Container box per pallet: 60
Container box per BATCH: 12
BATCHES per pallet: 5

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Pedro Ximénez Robles



SHORT DESCRIPTION

Pedro Ximénez sun-dried grape wine. The grapes are harvested by hand in mid-August and then left lying in the sun in the drying facilities four to ten days. Bodegas Robles is one of the few wineries that still retain its own drying facilities, an area specially reserved (due to its geographical orientation and gentle slope) for dehydration and sundrying of the grapes. Taking special care that it is a regular and uniform drying, reason why it is controlled manually.

TASTING NOTES

Dark amber-mahogany colour. Full, aromatic and balanced flavour. Raisins, dates and cinnamon aroma.

GASTRONOMY

Is a dessert in itself; enhances the company of acidic fruit, cheese, dark chocolate, ice cream and sorbets.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 15 % vol.

AVERAGE AGEING: 4 years

DENOMINATION OF ORIGIN:
Montilla-Moriles

LOGISTICS PER UNIT:

Height: 32 cm.
Length: 8 cm.
Width: 8 cm.

Weight: 1,25 kg.
CONTENTS: 750 ml.
EAN CODE: 8412655110065

CONTAINER BOX LOGISTICS:

Units per box: 12 BOT
Height: 33 cm.
Length: 33,5 cm.

Width: 25 cm.
Weight: 15 kg.
EAN CODE: 84126556000393

LOGISTICS PER PALLET:

Height: 170 cm.
Length: 120 cm

Width: 80 cm.
Weight: 675 kg.

PACKAGING DATA:

Units per pallet: 540
Container box sales units: 12

Container box per pallet: 45
Container box per BATCH: 9
BATCHES per pallet: 5

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Pale Cream Patachula



BODEGAS ROBLES
MONTILLA



SHORT DESCRIPTION

Semisweet Pale Cream wine, with the freshness characteristic of a Fino and sweetness of the Cream.

TASTING NOTES

Bright, pale golden colour. Smooth and sweet flavour. Ripe fruit and compote aromas with an almond background.

GASTRONOMY

Especially suitable to be served with ham, cheese, olives etc. Also excellent with nuts or biscuits.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 16 % vol.

AVERAGE AGEING: 5 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: 8412655100004

CONTAINER BOX LOGISTICS:

Units per box: 6 BOT
Height: 31 cm.
Length: 30 cm.

Width: 23,5 cm.
Weight: 15 kg.
EAN CODE: 84126556000386

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Palo Cortado Robles



SHORT DESCRIPTION

The Palo Cortado is a type of Oloroso, but may have had a biological ageing stage, given that the stage is relatively short and the oxidative ageing period has been significantly higher. The aromatic refinement of the Amontillado combined with the structure and body of an Oloroso. That is, Amontillado on the nose, an Oloroso on the palate.

TASTING NOTES

Bright mahogany colour, aromatic (nuts), bombastic, subtle, dry on the palate and a prolonged, elegant aftertaste

GASTRONOMY

It can be served with a full meal, in particular if drunk with nuts, very cured cheeses, ham, consommés and jelly meat stews (veal cheeks, oxtail).

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 15 % vol.

AVERAGE AGEING: 2 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: 841265111161

CONTAINER BOX LOGISTICS:

Units per box: 12 BOT
Height: 31 cm.
Length: 30 cm.

Width: 23,5 cm.
Weight: 15 kg.
EAN CODE: 8412656000300

LOGISTICS PER PALLET:

Height: 170 cm.
Length: 120 cm

Width: 80 cm.
Weight: 920 kg.

PACKAGING DATA:

Units per pallet: 720
Container box sales units: 12

Container box per pallet: 60
Container box per BATCH: 12
BATCHES per pallet: 5

CONTACT

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