

Piedra Luenga Tempranillo



BODEGAS ROBLES

MONTILLA



SHORT DESCRIPTION

Organic red wine which combines the fruitiness of the Tempranillo grape with the soil and the temperature of the Andalusian countryside.

TASTING NOTES

Dark cherry red colour with medium to high layer, clean and bright. Sweet fruity aromas of berries and yogurt nuances. Subtle palate but with balanced acidity complex.

GASTRONOMY

Thanks to its refreshing balsamic notes, the wine pairs perfectly with cured meats and creamy cheeses. As it is also a smooth and velvety wine, it can be served with pesto pasta dishes, mushrooms or white and red meats cooked on the grill or spit-roasted. It can be similarly served with cooked bluefish or monkfish.

LOGISTICS DATA

GRAPE VARIETY:
Tempranillo

ALCOHOL CONTENT: 13 % vol.

AVERAGE AGEING: Harvest

LOGISTICS PER UNIT:

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

Weight: 1,25 kg.
CONTENTS: 750 ml.
EAN CODE: 8412655200179

CONTAINER BOX LOGISTICS:

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

Width: 16 cm.
Weight: 7,5 kg.
EAN CODE: 84126556000423

LOGISTICS PER PALLET:

Height: 1,84 cm.
Length: 1.2 cm

Width: 0.8 cm.
Weight: 900 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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