

Piedra Luenga Verdejo

Illustrated by Miguel Galadí



BODEGAS ROBLES

MONTILLA



SHORT DESCRIPTION

Organic white wine which combines the fruitiness of the Verdejo grape with the soil and the temperature of the Cordovan countryside

TASTING NOTES

Pale yellow colour with steel coloured hues, clean and crystalline. Fresh and fruity aromas are the predominant characteristics of this wine, highlighting the sour apple with subtle notes of fennel bulb. On the palate it is mild and fleshy with a refreshing finish.

The Verdejo grape adopts the identity of the Cordovan countryside, mature and toasty, earthy background and reminiscences of pear, figs and dates compote. Well constructed on the palate, mild and juicy, with a small final acidity which refreshes.

GASTRONOMY

Excellent as an aperitif and as an accompaniment to fresh and complex dishes such as cod and orange salad. It can be served with cheese spreads, trout, seafood and fish in general.

LOGISTICS DATA

GRAPE VARIETY:
Verdejo

ALCOHOL CONTENT: 12 % vol.

AVERAGE AGEING: Vintage

DENOMINATION OF ORIGIN:
Montilla-Moriles

LOGISTICS PER UNIT:

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

Weight: 1,25 kg
CONTENTS: 750 ml
EAN CODE: 841265400319

CONTAINER BOX LOGISTICS:

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

Width: 16 cm
Weight: 7,5 kg
EAN CODE: 84126556001123

LOGISTICS PER PALLET:

Height: 184 cm
Length: 120 cm

Width: 80 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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Piedra Luenga Fino

Illustrated by Miguel Galadí



SHORT DESCRIPTION

Organic fino wine, with natural alcohol content and ageing under flower veil (cap or “flor” of yeast) in an American oak barrel for two years.

The flower veil is 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.

Honour Roll in the Daily Wine Guide

Awarded a prize in the best wines by the Spanish Association of Wine Journalists and Writers

TASTING NOTES

Fragrant, delicate and potent at the same time. Standing out from its aromas are fruit and fresh aromas, keeping its youth, which are very characteristic of this fino and which differentiates it from the rest. Also having toasty, flower veil (veil of flor yeast), almond and Mediterranean forest aromas. Warm and very persistent on the palate.

GASTRONOMY

Hors-d’oeuvres, seafood, sushi and sashimi. It is one of those rare wines which can be fully served with dishes containing vinegar. Served with soups, stews or sautéed dishes.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 15 % vol.

AVERAGE AGEING: 2 years

DENOMINATION OF ORIGIN:
Montilla-Moriles

LOGISTICS PER UNIT:

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

Weight: 1,25 kg
CONTENTS: 750 ml
EAN CODE: 841265400326

CONTAINER BOX LOGISTICS:

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

Width: 16 cm
Weight: 7,5 kg
EAN CODE: 84126556001130

LOGISTICS PER PALLET:

Height: 184 cm
Length: 120 cm

Width: 80 cm
Weight: 900 kg

PACKAGING DATA:

Units per pallet: 720
Container box sales units: 6

Container box per pallet: 120
Container box per BATCH: 224
BATCHES per pallet: 5

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Piedra Luenga Oloroso

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BODEGAS ROBLES

MONTILLA

SHORT DESCRIPTION

Organic Oloroso vine, elaborated by means of oxidative aging and aged in American oak barrels for six years.

TASTING NOTES

Intense mahogany colour with golden hues. Surprising due to its initial smell of raisins and rounding off with an elegant evolution (green apple), with added finos of dry laurel leaf and incense. Potent and harmonious. Satiny and delicately sweet, but dry, fresh and with an increasing aromatic subtlety. The alcohol is not perceptible and provides silkiness to a very aromatic wine which leaves a long lasting finish.

GASTRONOMY

The cold kills the nuances of this wine, reason why it is recommended to serve the wine only one degree less than the ambient temperature. Once opened, it can last several months in perfect condition.

It can be drunk alone as an aperitif or afternoon wine. Perfect for serving with dishes which include among its ingredients figs, dates, maple syrup, chocolate, curry or soy sauce. It is a good choice for smoked fish, red meat, meat stews.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 16 % vol.

AVERAGE AGEING: 6 years

DENOMINATION OF ORIGIN:
Montilla-Moriles

LOGISTICS PER UNIT:

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

Weight: 1,25 kg
CONTENTS: 750 ml
EAN CODE: 8412655400333

CONTAINER BOX LOGISTICS:

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

Width: 16 cm.
Weight: 7,5 kg.
EAN CODE: 84126556001147

LOGISTICS PER PALLET:

Height: 184 cm.
Length: 120 cm

Width: 80 cm.
Weight: 900 kg.

PACKAGING DATA:

Units per pallet: 720
Container box sales units: 6

Container box per pallet: 120
Container box per BATCH: 224
BATCHES per pallet: 5



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Piedra Luenga Pedro Ximénez

Illustrated by Miguel Galadí



BODEGAS ROBLES

MONTILLA

SHORT DESCRIPTION

Organic Pedro Ximénez sun-dried grape wine. Its freshness and youth reflect its elaboration process which does not include wood ageing.

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.

Grand Gold, International Bioweinpreis 2015, Frasdorf, Germany

Grand Gold, Biofach 2015, Germany

Grand Diamond, Wine and Women Awards 2014, Salon de Gourmets, Madrid, Spain

TASTING NOTES

Bright amber colour (reminiscent of cherry resin). Unfurling on the nose a range of aromas of quince jellies and honey nuances. A wine of great complexity, intense, potent, with strong raisin, fig bread, caramel, nuts notes, with an elegant and original citric nuance. A lingering and very virtuous wine.

GASTRONOMY

A dessert wine which one can actually drink and enjoy after a second glass. A wine to be served with cakes or brownies, figs, Black Forest cake, white chocolate mousse or fruit fondue. It is an excellent choice to be served with creamy but not too overpowering blue cheeses and quince.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 15 % vol.

AVERAGE AGEING: Vintage

DENOMINATION OF ORIGIN:
Montilla-Moriles

LOGISTICS PER UNIT:

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

Weight: 1,25 kg
CONTENTS: 750 ml
EAN CODE: 8412655400357

CONTAINER BOX LOGISTICS:

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

Width: 16 cm
Weight: 7,5 kg
EAN CODE: 84126556001161

LOGISTICS PER PALLET:

Height: 184 cm
Length: 120 cm

Width: 80 cm
Weight: 900 kg

PACKAGING DATA:

Units per pallet: 720
Container box sales units: 6

Container box per pallet: 120
Container box per BATCH: 224
BATCHES per pallet: 5



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Piedra Luenga Tempranillo

Illustrated by Miguel Galadí



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.

Special Illustrated Edition.

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: 8412655400340

CONTAINER BOX LOGISTICS:

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

Width: 16 cm
Weight: 7,5 kg
EAN CODE: 84126556001154

LOGISTICS PER PALLET:

Height: 184 cm
Length: 120 cm

Width: 80 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

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