

Piedra Luenga Oloroso

Illustrated by Miguel Galadí



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

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