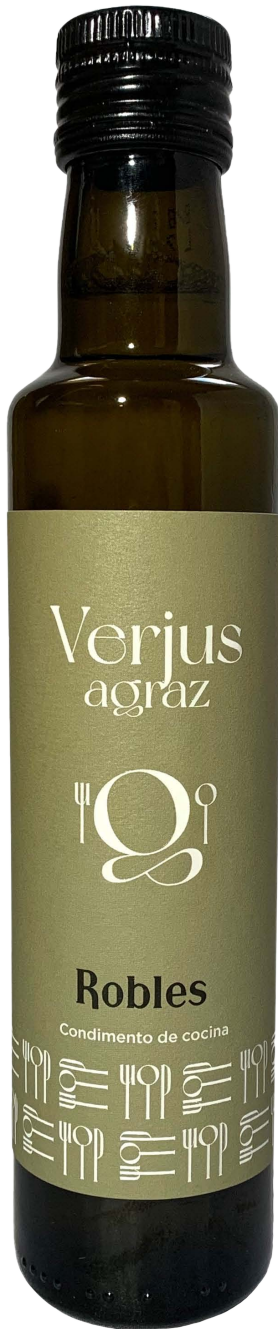


Agraz-Verjus Robles



SHORT DESCRIPTION

Widely used in Rome and in the Middle Ages, Robles recovers this ancestral condiment made from unripe grapes pressed and fermented.

Like wine, its acidity comes mostly from malic and tartaric acids, so it does not distort the flavors of wine when it accompanies a meal and its influence on a dish is much more subtle than that of some vinegars or citrus juices.

TASTING NOTES

Golden yellow. Very noticeable and pleasant fresh aromas of yeast and apple with notes typical of the Pedro Ximénez grape. On the palate, a very marked and persistent citric acidity, with a powerful aftertaste marked by aromas of stone fruit and bakery.

GASTRONOMY

This seasoning has countless uses in the kitchen: it is perfect in vegetable recipes, marinades, ceviches, meat and fish stews. It enhances the flavor of any type of soup or stew, particularly those using red meat. In desserts, a reduction brings freshness without increasing sweetness. It is the new star ingredient in cocktails.
[See cooking recipes with agraz-verjus]

LOGISTIC DATA

GRAPE: Pedro Ximénez	HARVEST: Early harvest, unripe grapes
ALCOHOL CONTENT: 6 % vol	CONTENT: 250 ml
LOGISTICS PER UNIT: Height: 23 cm Length: 5 cm Width: 5 cm	Weight: 530 g EAN CODE: 8412655401460
CONTAINER BOX LOGISTICS: Units per box: 12 Height: 24,5 cm Length: 21,5 cm	Width: 16 cm Weight: 6.36 kg EAN CODE: 84126556001505
LOGISTICS PER PALLET: Height: 137 cm Length: 120 cm	Width: 80 cm Weight: 785 kg
PACKAGING DATA: Units per pallet: 1440 Container box sales units: 12	Container box per pallet: 120 Container box per BATCH: 24 BATCHES per pallet: 5

CONTACT

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