

Oh! New wine 2023



SHORT DESCRIPTION

Robles presents the purest expression of the Pedro Ximénez grape and the harvest of the year. A new wine that preserves the natural carbonic of its fermentation, the freshness of its hints of sour apple and fresh pear, and the alcoholic lightness of only 10 degrees.

The wonder of fresh grapes... Oh!

TASTING NOTES

Appearance: Bright, pale yellow with greenish glints reflecting its freshness.

Nose: Intense aromas that evoke fresh pear, sour apple and the unmistakable apple jelly on the nose. An aromatic journey that takes us back to the vineyards of Montilla-Moriles.

Palate: Fresh sensations on the palate, thanks to an acidity that refreshes and revitalises. Light on the palate due to its low alcohol content.

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:
Pedro Ximénez

ALCOHOL CONTENT: 10 % 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: 8412655401514

CONTAINER BOX LOGISTICS:

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

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

LOGISTICS PER PALLET:

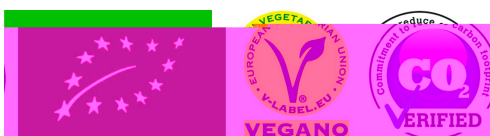
Height: 184 cm
Length: 120 cm

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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