Vermouth VRMT Andalusi Recipe | 31







□ SHORT DESCRIPTION

The base of VRMT Robles is a 8-Year-Old organic Oloroso wine. A light touch of Pedro Ximénez wine displays a wide range of aromas of quince jelly and honeytones.

The intriguing "solera" system mixes very old wines with younger wines thus mothering the young wines. An unique experience of maturity and freshness.

VRMT Robles is macerated with ten of the aromatic plants that grow in our organic vineyard in an attempt to translate a real sense of our terroir into the vermouth.

VRMT has incorporated aromas and memories of the Andalusi cuisine. The clove and cinnamon are the main responsible for the warm Andalusian aroma of our vermouth.

□ TASTING NOTES

Aroma to vainilla, quince jelly and honey tones., Spicy aromas as wormwood, gentian and elderberries. The clove and cinnamon are the main responsible for the warm Andalusian aroma characteristic of our vermouth.

□ GASTRONOMY

Olives, cheeses, ham, sausages, smoked meats, mussels, clams. Any sea food and all kinds of fish: tuna, cod, salmon, anchovies., It's perfect with sweet flavors, especially those with more sweet and dark flavor. A good pairing for nuts, fruits such as orange or lemon; cheese and raspberry cake.

□ LOGISTICS DATA

GRAPE VARIETY: Pedro Ximénez

ALCOHOL CONTENT: 15 % vol

AVERAGE AGEING: 8 years



Height: 21.5 cm Weight: 3.21 kg Length: 17 cm CONTENTS: 3 l

Width: 10 cm EAN CODE: 8412655400975

CONTAINER BOX LOGISTICS:

Units per box: 4 Width: 18 cm Height: 23.5 cm Weight: 12,95 kg

Length: 42 cm EAN CODE: 84126556001291

LOGISTICS PER PALLET:

Height: 156 cm Width: 80 cm Length: 90 cm Weight: 906 kg

PACKAGING DATA: Container box per pallet: 72
Units per pallet: 288 Container box per BATCH: 12
Container box sales units: 4 BATCHES per pallet: 6

CONTACT

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