

Piedra Luenga Fino 15l - Reusable glass bottle



SHORT DESCRIPTION

Organic fino wine, with natural alcohol content and aged for two years under a veil of yeasts called Velo de Flor, aka. 'flor'.

Bodegas Robles brings its philosophy to the packaging: Quality wine in a sustainable packaging. The 15l boxes enables its preservation in optimal conditions. A reusable and beautifully designed glass bottle.

DEARTE Wine Awards "Best Wine Packaging Line" (2015, Madrid)

According to a study carried out by CO2 Consulting for Bodegas Robles, every time that you fill the reusable bottle, you save the emission of 500 grams of CO2 into the atmosphere.

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: 29,5 cm
Length: 22,5 cm
Width: 25,5 cm

Weight: 15 kg
CONTENTS: 15 l
EAN CODE: 841265400609

CONTAINER BOX LOGISTICS:

Units per box: 1
Height: 29,5 cm
Length: 22,5 cm

Width: 25,5 cm
Weight: 15 kg
EAN CODE: 841265400609

LOGISTICS PER PALLET:

Height: 132 cm
Length: 120 cm

Width: 80 cm
Weight: 920 kg

PACKAGING DATA:

Units per pallet: 60
Container box sales units: 1

Container box per pallet: 60
Container box per BATCH: 15
BATCHES per pallet: 4



CONTACT

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