

Fino organic jelly



SHORT DESCRIPTION

Made in the most traditional manner, commencing from a reduction of our organic wines aged under flower veil (cap or “flor” of yeast), dealcoholised and then gelled.

TASTING NOTES

Bright golden colour. Sweet and pungent aroma, with almond and yeast bread nuances. Warm and intense on the palate. Delicate and light on the palate.

FORMAT

130 g

SPECIFIED SHELF LIFE

2 years

LOGISTICS DATA

LOGISTICS PER UNIT:

Height: 7 cm	Weight: 250 g
Length: 6 cm	Net Weight: 130 g
Width: 6 cm	EAN CODE: 8412655900024

CONTAINER BOX LOGISTICS:

Width: 9 cm	
Height: 27 cm	Weight: 3.17 kg
Length: 20 cm	EAN CODE: 84126556000171

PACKAGING DATA:

Units per pallet: 1512	Container box per pallet: 126
Box container sales units: 12	Container BOXES per BATCH: 14
	BATCHES per pallet: 9

LOGISTICS PER PALLET:

Height: 257 cm	Width: 80 cm
Length: 120 cm	Weight: 460 kg

CONTACT

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