

Oloroso organic jelly



SHORT DESCRIPTION

Made in the most traditional manner from a reduction of our organic wines aged via oxidation in a dynamic system of Solera and Criaderas.

TASTING NOTES

Amber colour, with red and gold hues, bright and gelatinous. Sweet and nutty aroma. Warm, intense and persistent on the palate. Delicate and light on the palate. Woody finish result. In its finish and aftertaste is where the wine aromas are more intensely distinguished.

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: 8412655900017

CONTAINER BOX LOGISTICS:	Width: 9 cm
Height: 27 cm	Weight: 3.17 kg
Length: 20 cm	EAN CODE: 84126556000188

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

LOGISTICS PER PALLET:	Width: 80 cm
Height: 257 cm	Weight: 460 kg
Length: 1,2 m	

CONTACT	
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