

Pedro Ximénez organic jelly



SHORT DESCRIPTION

Made in the most traditional manner, commencing from a reduction of our Pedro Ximénez organic wines, dealcoholised and then gelled.

TASTING NOTES

Golden amber colour with caramelised hues, red and gold tones. Bright and unctuous. Honey and caramel raisin aroma. Warm, intense and persistent on the palate. Delicate and light on the palate. Mild result. In its finish and aftertaste is where the wine appears more intensely.

RECOMMENDATIONS

Sauce making, canapés and accompaniment to foie gras, fish and white meats.

FORMAT

130 g

SPECIFIED SHELF LIFE

2 years

LOGISTICS DATA

LOGISTICS PER UNIT:

Height: 7 cm	Weight: 260 g
Length: 6 cm	Net Weight: 130 g
Width: 6 cm	EAN CODE: 841265900000

CONTAINER BOX LOGISTICS:	Width: 23.5 cm
Height: 10.5 cm	Weight: 3.35 kg
Length: 30 cm	EAN CODE: 84126556000164

PACKAGING DATA:

Units per pallet: 1404	Container box per pallet: 117
Box container sales units: 12	Container BOXES per BATCH: 13
	BATCHES per pallet: 9

LOGISTICS PER PALLET:

Height: 108.5 cm	Width: 80 cm
Length: 120 cm	Weight: 628 kg

CONTACT

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