

Piedra Luenga Fino

Illustrated by Miguel Galadí



SHORT DESCRIPTION

Organic fino wine, with natural alcohol content and ageing under flower veil (cap or “flor” of yeast) in an American oak barrel for two years.

The flower veil is a layer of indigenous yeasts which grow on the surface of the wine, preventing its contact with oxygen. The action of yeast imbues the wine with an extraordinary aroma.

Honour Roll in the Daily Wine Guide

Awarded a prize in the best wines by the Spanish Association of Wine Journalists and Writers

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	AVERAGE AGEING: 2 years
ALCOHOL CONTENT: 15 % vol.	DENOMINATION OF ORIGIN: Montilla-Moriles
LOGISTICS PER UNIT: Height: 32 cm Length: 7,5 cm Width: 7,5 cm	Weight: 1,25 kg CONTENTS: 750 ml EAN CODE: 841265400326
CONTAINER BOX LOGISTICS: Units per box: 6 bottles Height: 34 cm Length: 23,5 cm	Width: 16 cm Weight: 7,5 kg EAN CODE: 84126556001130
LOGISTICS PER PALLET: Height: 184 cm Length: 120 cm	Width: 80 cm Weight: 900 kg
PACKAGING DATA: Units per pallet: 720 Container box sales units: 6	Container box per pallet: 120 Container box per BATCH: 224 BATCHES per pallet: 5



CONTACT

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