

Bajoflor 2/0



SHORT DESCRIPTION

Bajoflor 2/0 is an organic wine (under flor wine) that has aged for two years under a flower veil made from the yeasts grown in our vineyard. A layer of lavender, poppies and wild clovers covers our earth and feeds our Pedro Ximénez vines. The intriguing “solera” system mixes very old wines with young mothering the young wines. An unique experience of maturity and freshness.

Bajoflor 2/0, traditionally called Fino wine, is a dry, salty, fragrant and reminiscent of umami.

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:
CONTAINER BOX LOGISTICS: Units per box: 6 bottles Height: 34 cm Length: 23,5 cm	Width: 16 cm. Weight: 7.5 kg. EAN CODE:
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: 24 BATCHES per pallet: 5



CONTACT

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