

# Piedra Luenga Verdejo

Illustrated by Miguel Galadí



## SHORT DESCRIPTION

Piedra Luenga Verdejo is an organic white wine made with the Verdejo grape that grows in our Casilla del Morcillete vineyard overrun by a layer of lavender, poppies, clover and wildflowers, buzzing with bees and other insects. There is nothing accidental about our vineyard. It is the result of years of research recognized by the Best Organic Production in Spain in 2014 and the Agriculture and Fisheries Awards 2017.

Aged on its fine lees.  
The gross lees are removed and the wine is aged on its fine lees with weekly "bâtonnage". They provide, among other things, unctuousness, complexity, intensity, persistence and stability.

## TASTING NOTES

Pale yellow colour with steel coloured hues, clean and crystalline. Fresh and fruity aromas are the predominant characteristics of this wine, highlighting the sour apple with subtle notes of fennel bulb. On the palate it is mild and fleshy with a refreshing finish.

## GASTRONOMY

Excellent as an aperitif and as an accompaniment to fresh and complex dishes such as cod and orange salad. It can be served with cheese spreads, trout, seafood and fish in general.

## LOGISTICS DATA

GRAPE VARIETY:  
Verdejo

ALCOHOL CONTENT: 13 % vol.

AVERAGE AGEING: Harvest

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

Ctra. Córdoba-Málaga, N-331, Km.47,5 km,  
Telf: +34 957 650 063, Fax: +34 957 653 140  
www.bodegasrobles.es

Apartado de Correos, 55. 14550 Montilla CÓRDOBA (SPAIN)  
bodegasrobles.es info@bodegasrobles.com