

Bajoflor 5 / 3



SHORT DESCRIPTION

Amontillado organic wine that has aged in oak barrels for five years under a «velo de flor (flower veil)» made from the native yeasts grown in our vineyard. Afterwards, the flor disappears and the wine is exposed to oxidation for three more years. The intriguing “solera” system mixes very old wines with younger wines thus mothering the young wines. An unique experience of maturity and freshness.

TASTING NOTES

Fantastic mahogany colour. On the nose, a first impression of sun toasted grapes, followed by nuances of acacia honey, dried fruit and a light oak nuances. A very fresh and juicy, subtle, rounded and full-bodied attack. Intense, elegant and delicious.

GASTRONOMY

A wine with character, enabling to be served with savoury and succulent dishes. Flavour packed soups are a great combination. In the movie Babette’s Feast, the Amontillado is served with the turtle soup. It is also a great winter aperitif and a fantastic combination with roast chicken, baked zucchini or mushroom risotto. It is also recommended to serve this wine near a good open fire and a platter of nuts and cheeses.

LOGISTICS DATA

GRAPE VARIETY: Pedro Ximénez	AVERAGE AGEING: 8 years
ALCOHOL CONTENT: 16 % 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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