

Bajosol o/o



SHORT DESCRIPTION

Organic dessert wine from Pedro Ximénez grapes that, after harvest, are exposed to the sun and turned around by hand every day until they become raisins. In the winery, the raisined grapes are spread out in mats and a hydraulic press extracts the must. At that moment an impressive range of aromas floods the entire winery with cherry resin, quince jellies and honey

Double Gold & Best Design Label, Sakura Women's Wine Award 2017, Japan

TASTING NOTES

Bright amber colour (reminiscent of cherry resin). Unfurling on the nose a range of aromas of quince jellies and honey nuances. A wine of great complexity, intense, potent, with strong raisin, fig bread, caramel, nuts notes, with an elegant and original citric nuance. A lingering and very virtuous wine.

GASTRONOMY

A dessert wine which one can actually drink and enjoy after a second glass. A wine to be served with cakes or brownies, figs, Black Forest cake, white chocolate mousse or fruit fondue. It is an excellent choice to be served with creamy but not too overpowering blue cheeses and quince.

LOGISTICS DATA

GRAPE VARIETY: Pedro Ximénez	AVERAGE AGEING: Harvest
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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