

Piedra Luenga Tempranillo

Illustrated by Miguel Galadí



SHORT DESCRIPTION

Piedra Luenga Tempranillos is an organic red wine made with the Tempranillo red grape that grows in the vineyard overrun by a layer of lavender, poppies, clover and wildflowers, buzzing with bees and other insects.

The Robles family has been dedicated to wine making in Andalusia since 1927. In the late 1990s, the third generation takes over the winery and understands the need to incorporate organic viticulture and work with indigenous yeasts into the tradition of the winery.

TASTING NOTES

Dark cherry red colour with medium to high layer, clean and bright. Sweet fruity aromas of berries and yogurt nuances. Subtle palate but with balanced acidity complex.

GASTRONOMY

Thanks to its refreshing balsamic notes, the wine pairs perfectly with cured meats and creamy cheeses. As it is also a smooth and velvety wine, it can be served with pesto pasta dishes, mushrooms or white and red meats cooked on the grill or spit-roasted. It can be similarly served with cooked bluefish or monkfish.

LOGISTICS DATA

GRAPE VARIETY: Tempranillo	AVERAGE AGEING: Harvest
ALCOHOL CONTENT: 13 % vol.	

LOGISTICS PER UNIT: Height: 32 cm Length: 7,5 cm Width: 7,5 cm	Weight: 1,25 kg CONTENTS: 750 ml EAN CODE: 841265400340
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CONTAINER BOX LOGISTICS: Units per box: 6 bottles Height: 34 cm Length: 23,5 cm	Width: 16 cm Weight: 7,5 kg EAN CODE: 8412656001154
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LOGISTICS PER PALLET: Height: 184 cm Length: 120 cm	Width: 80 cm Weight: 900 kg
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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
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CONTACT

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