

Fino Selección de Robles

750 ml



SHORT DESCRIPTION

Biological ageing. Aged under flower veil (cap or “flor” of yeast), a layer of indigenous yeasts which grow on the surface of the wine, preventing its contact with oxygen. The action of yeast imbues the wine with an extraordinary aroma.

TASTING NOTES

Pale golden colour, Full, light, dry and delicate flavour. Pungent aroma, pronounced almond aroma.

GASTRONOMY

Wine which stands out for its versatility. May be served with classic Iberian ham hors-d’oeuvres and olives, a proposal for accompaniment with fish, rice, mushrooms, white meat as well as cockles, razor clams, mantis shrimp, oysters, caviar, sushi dishes.

LOGISTICS DATA

GRAPE VARIETY:
Moscatel

ALCOHOL CONTENT: 15 % vol.

AVERAGE AGEING: 8 years

DENOMINATION OF ORIGIN:
Montilla-Moriles

LOGISTICS PER UNIT:

Height: 30 cm
Length: 7 c.
Width: 7 cm

Weight: 1,25 kg
CONTENTS: 750 ml
EAN CODE: 841265110089

CONTAINER BOX LOGISTICS:

Units per box: 12 BOT
Height: 31 cm
Length: 30 cm

Width: 23,5 cm
Weight: 15 kg
EAN CODE: 8412655600097

LOGISTICS PER PALLET:

Height: 170 cm
Length: 120 cm

Width: 80 cm
Weight: 920 kg

PACKAGING DATA:

Units per pallet: 720
Container box sales units: 12

Container box per pallet: 60
Container box per BATCH: 12
BATCHES per pallet: 5

CONTACT

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