

Oloroso Abuelo Pepe

750 ml



SHORT DESCRIPTION

Oloroso wine aged for seven years in oak barrels in an oxidative process that lends the wine its rich color and flavor. 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

Old gold mahogany colour. Solera vieja aroma, hints of varnish, confectionary background and light nuances of toasted caramel, perfectly blended. Clean, tasty, balanced on the palate, slight bitter wood nuances with slight sweetness of oxidative ageing, persistent and a lingering finish.

GASTRONOMY

Highly recommended as an aperitif to be served with entrees, perfect with almost all kinds of cheeses and Iberian cured meats. Excellent with stews, fatty meats and game on the table. It is also a good alternative to an after-lunch or after-dinner drink or served near a good open fire and a platter of nuts and cheeses.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 17 % vol.

AVERAGE AGEING: 7 years

DENOMINATION OF ORIGIN:
Montilla-Moriles

LOGISTICS PER UNIT:

Height: 30 cm
Length: 7 cm
Width: 7 cm

Weight: 1,25 kg
CONTENTS: 750 ml
EAN CODE: 841265110034

CONTAINER BOX LOGISTICS:

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

Width: 23,5 cm
Weight: 15 kg
EAN CODE: 84126516000621

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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