

“En Rama” Patachula 5 l



SHORT DESCRIPTION

“En Rama” or “new” is the wine extracted from the cellar - directly from the butt (cask) - which has not been subjected to the usual processes of clarification and filtration. The wine is in its most delicate stage, with all the colour, body and aromas which are contributed by the flower veil (cap or “flor” of yeast). Performing the minimum number of “saca” (extractions) for this wine, so as to maintain the “flor” or cap of the solera of our Patachula wine

TASTING NOTES

Pale yellow colour with golden hues. Very intense bouquet, aromas of flor “cap” yeast and ripe apples and in turn fresh. Very persistent on the palate and a very rich toasty and veil of flower (cap or “flor” of yeast) aftertaste

GASTRONOMY

Perfect with especially salty fish and seafood, (anchovies, mojama (salt-cured tuna) etc). Due to its low acidity, combines extraordinarily well with gazpacho, marinated fish and salads with vinegar.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 15 % vol.

AVERAGE AGEING: New wine

DENOMINATION OF ORIGIN:
Montilla-Moriles



LOGISTICS PER UNIT:

Height: 24,5 cm
Length: 18,5 cm
Width: 12,5 cm

Weight: 5 kg
CONTENTS: 5 l
EAN CODE: 8412655400708

CONTAINER BOX LOGISTICS:

Units per box: 4
Height: 25,5 cm
Length: 39 cm

Width: 27 cm
Weight: 20 kg
EAN CODE: 84126556000973

LOGISTICS PER PALLET:

Height: 142 cm
Length: 120 cm

Width: 80 cm
Weight: 920 kg

PACKAGING DATA:

Units per pallet: 180
Container box sales units: 4

Container box per pallet: 45
Container box per BATCH: 9
BATCHES per pallet: 5



CONTACT

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