

Piedra Luenga Fino



SHORT DESCRIPTION

Fino organic wine (under flor wine) has aged for two years under a flower veil made from the yeasts grown in our vineyard. A layer of lavender, poppies and wild clovers covers our earth and feeds our Pedro Ximénez vines. The intriguing “solera” system mixes very old wines with younger wines thus mothering the young wines. An unique experience of maturity and freshness.

Awarded a prize in the best wines by the Spanish Association of Wine Journalists and Writers.

Grand Gold at BIOFACH 2018

TASTING NOTES

Fragrant, delicate and potent at the same time. Standing out from its aromas are fruit and fresh aromas, keeping its youth, which are very characteristic of this fino and which differentiates it from the rest. Also having toasty, flower veil (veil of flor yeast), almond and Mediterranean forest aromas. Warm and very persistent on the palate.

GASTRONOMY

Hors-d’oeuvres, seafood, sushi and sashimi. It is one of those rare wines which can be fully served with dishes containing vinegar. Served with soups, stews or sautéed dishes.

LOGISTICS DATA

GRAPE VARIETY: Pedro Ximénez	AVERAGE AGEING: 2 years
ALCOHOL CONTENT: 15 % vol.	DENOMINATION OF ORIGIN: Montilla-Moriles
LOGISTICS PER UNIT: Height: 28 cm. Length: 6,5 cm. Width: 6,5 cm.	Weight: 1,25 kg. CONTENTS: 500 ml. EAN CODE: 841265200407
CONTAINER BOX LOGISTICS: Units per box: 12 BOT Height: 30 cm. Length: 27,5 cm.	Width: 21 cm. Weight: 13,5 kg. EAN CODE: 8412656000478
LOGISTICS PER PALLET: Height: 1,64 cm. Length: 1,2 cm	Width: 0,8 cm. Weight: 965 kg.
PACKAGING DATA: Units per pallet: 840 Container box sales units: 12	Container box per pallet: 70 Container box per BATCH: 14 BATCHES per pallet: 5



CONTACT

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