

# Piedra Luenga Oloroso



## SHORT DESCRIPTION

Organic Oloroso wine aged for six years in oak barrels in an oxidative process that lends the wine its rich color and flavor. A layer of lavender, poppies and wild clovers covers our earth and feeds our Pedro Ximenez vines. 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

Intense mahogany colour with golden hues. Surprising due to its initial smell of raisins and rounding off with an elegant evolution (green apple), with added finos of dry laurel leaf and incense. Potent and harmonious. Satiny and delicately sweet, but dry, fresh and with an increasing aromatic subtlety. The alcohol is not perceptible and provides silkiness to a very aromatic wine which leaves a long lasting finish.

## GASTRONOMY

The cold kills the nuances of this wine, reason why it is recommended to serve the wine only one degree less than the ambient temperature. Once opened, it can last several months in perfect condition. It can be drunk alone as an aperitif or afternoon wine. Perfect for serving with dishes which include among its ingredients figs, dates, maple syrup, chocolate, curry or soy sauce. It is a good choice for smoked fish, red meat, meat stews.

## LOGISTICS DATA

GRAPE VARIETY:  
Pedro Ximénez

ALCOHOL CONTENT: 16 % vol.

AVERAGE AGEING: 6 years

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: 841265400067

### CONTAINER BOX LOGISTICS:

Units per box: 12 BOT  
Height: 30 cm.  
Length: 27,5 cm.

Width: 21 cm.  
Weight: 13,5 kg.  
EAN CODE: 8412656000508

### LOGISTICS PER PALLET:

Height: 164 cm.  
Length: 120 cm

Width: 80 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

Ctra. Córdoba-Málaga, N-331, Km.47,5 km,  
Telf: +34 957 650 063, Fax: +34 957 653 140  
www.bodegasrobles.es

Apartado de Correos, 55. 14550 Montilla CÓRDOBA (SPAIN)  
bodegasrobles.es info@bodegasrobles.com