

Piedra Luenga Pale Cream



SHORT DESCRIPTION

Piedra Luenga Pale Cream is a Fino for those who appreciate our flor wines, but prefer them to have some sweetness and smoothness.

Piedra Luenga Pale Cream is a Fino that has been aged in American oak casks for two years in the Solera system. It is then blended with a sweet Pedro Ximénez wine.

TASTING NOTES

Bright and golden yellow colour. Smooth and sweet flavour. Ripe fruit and compote aromas. Pleasant and seductive on the palate, balanced acidity.

GASTRONOMY

Especially suitable to be served with ham, cheese, olives etc. Also excellent with nuts or biscuits.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 16 % vol.

AVERAGE AGEING: 2 years

DENOMINATION OF ORIGIN:
Montilla-Moriles

LOGISTICS PER UNIT:

Height: 32 cm.
Length: 7,5 cm.
Width: 7,5 cm.

Weight: 1,25 kg.
CONTENTS: 750 ml.
EAN CODE: 841265200100

CONTAINER BOX LOGISTICS:

Units per box: 6 BOT
Height: 34 cm.
Length: 23,5 cm.

Width: 16 cm.
Weight: 7,5 kg.
EAN CODE: 8412656000461

LOGISTICS PER PALLET:

Height: 1,84 cm.
Length: 1,2 cm

Width: 80 cm.
Weight: 900 kg.

PACKAGING DATA:

Units per pallet: 720
Container box sales units: 6

Container box per pallet: 120
Container box per BATCH: 24
BATCHES per pallet: 5



CONTACT

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