

Robles Brut Nature 18



SHORT DESCRIPTION

The natural bubble of the Pedro Ximénez grape.

Robles Brut Nature has been produced by the traditional Champenoise method from the harvest and manual selection of organic Pedro Ximénez grapes.

Its persistent bubble is the result of a double fermentation in the bottle in a horizontal position in riddling racks during 18 months from an assembly with generous wines.

TASTING NOTES

Bright yellow colour with greenish highlights. Fine bubble which produces a delicate crown with a continued rosary (string). Yeast bakery aromas with the honeyed notes of the Pedro Ximénez grape. Surprising and intense aromas of tropical fruits.

In the mouth it is round, unctuous and well structured. Fresh and mouth-filling with a subtle touch of bitterness. Long and harmonious finish with hints of liquorice.

GASTRONOMY

The ideal temperature to serve it is between 8° and 10° C.

It combines well with creamy cheeses with a mild flavour, cooked or raw seafood (scallops, oysters, razor clams), fish cooked in the most natural way possible without using heavy sauces. Sushi is perfect as it requires the acidity of Brut Nature. Desserts that include fresh fruit.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 12% vol

AGEING: 18 months in bottle

LOGISTICS PER UNIT:

Height: 32 cm
Length: 8.6 cm
Width: 8.6 cm

Weight: 1.65 kg
CONTENTS: 75 cl
EAN CODE: 841265401170

CONTAINER BOX LOGISTICS:

Units per box: 6 bottles
Height: 32.5 cm
Length: 28.5 cm

Width: 19.5 cm
Weight: 10 kg
EAN CODE: 84126556001338

LOGISTICS PER PALLET:

Height: 177 cm
Length: 120 cm

Width: 80 cm
Weight: 870 kg

PACKAGING DATA:

Units per pallet: 510
Container box sales units: 6

Container box per pallet: 85
Container box per BATCH: 17
BATCHES per pallet: 5



CONTACT

Ctra. Córdoba-Málaga N-331 Km 47,5
Apartado de Correos, 55. 14550 Montilla CÓRDOBA (SPAIN)
Telf: +34 957 650 063, Fax: +34 957 653 140

bodegasrobles.es
export@bodegasrobles.com