

Robles Brut Nature 24



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 24 months from an assembly with generous wines.

TASTING NOTES

Straw yellow colour with golden hues. Aromas of bakery typical of the yeasts of the Pedro Ximenez grape variety while still showing honeyed notes, aromatic depth and great expressiveness. Ripe stone fruit, apricot, dried herbs, bakery. Powerful entry with a great structure on the palate. Bubbles that melt into the wine leaving a velvety texture. Fresh and enveloping with a subtle touch of bitterness. Long and harmonious finish.

GASTRONOMY

This is a fully gastronomic wine. Thanks to its balance between structure, creaminess and freshness, it harmonises with an infinite number of dishes. Iberian ham, foie gras or cold meats. Seafood, fish, white meats, rice dishes and risottos. In order to enhance the beauty of this wine, we suggest serving it between 8°C and 10°C and drinking it in a wide glass to favour oxygenation and expressiveness.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 12% vol

AGEING: 24 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: 8412655401255

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: 84126556001376

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

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