Amontillado Sublime | 3l

BODEGAS ROBLES
MONTILLA

PREMIO 2014
ALIMENTOS DE ESPAÑA
PRODUCCIÓN ECOLÓGICA

SHORT DESCRIPTION

Amontillado is one of the most complex and unusual wines in the world. The wine initially starts as a fino wine: biological aging "under flower veil" (cap or "flor" of yeast), determining that the wine acquires (and then conserves) the biological character and finesse both on the nose and palate. Subsequently, the "flor" (cap of yeast) dies off and the wine continues to age under an oxidative process, exposed to air, just like an oloroso. Later on, the wine is blended following a solera and criaderas system.

TASTING NOTES

It has a distinctive amber colour and greenish hues. On the nose it is intense, fragrant, having complex aromas, roasted, smoked hazelnuts, with spicy notes such as cinnamon and cloves. Intense on the palate, with salty notes and an intense and deliciously bitter deep finish.

GASTRONOMY

A wine with character, enabling to be served with savoury and succulent dishes. Flavour packed soups are a great combination. In "Babette's Feast", it is precisely the Amontillado which was served with the turtle soup. It is also a great autumn aperitif and a fantastic combination with roast chicken, baked zucchini or mushroom risotto. It is also recommended to serve this wine near a good open fire and a platter of nuts and cheeses.

LOGISTICS DATA

GRAPE VARIETY: Pedro Ximénez	AVERAGE AGEING: 8 years
ALCOHOL CONTENT: 17 % vol.	DENOMINATION OF ORIGIN: Montilla-Moriles

LOGISTICS PER UNIT:

Height: 21,5 cm	Weight: 3,21 kg
Length: 17 cm	CONTENTS: 3 l
Width: 10 cm	EAN CODE: 8412655401446

CONTAINER BOX LOGISTICS:

Units per box: 4	Width: 18 cm
Height: 23,5 cm	Weight: 12,95 kg
Length: 42 cm	EAN CODE: 84126556001444

LOGISTICS PER PALLET:

Height: 156 cm	Width: 80 cm
Length: 90 cm	Weight: 906 kg

PACKAGING DATA:

Units per pallet: 288	Container box per pallet: 72
Container box sales units: 4	Container box per BATCH: 12
	BATCHES per pallet: 6