



## SHORT DESCRIPTION

Fino Copeo has aged for two years under a flower veil made from the yeasts grown in our vineyard in Andalusia. 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

Pale straw color, crisp and bright.  
Sharp and delicate (almond) aroma.  
Dry and light on the palate with a graduation of 15°.

## GASTRONOMY

As an hors-d’oeuvres with good well-cured olives, fried almonds and salted foods such as mojama (salt-cured tuna). Also extraordinary with Iberian ham and pork loin. With prawns and cooked King prawns simply anthological, as well as grilled fish and seafood.

## LOGISTICS DATA

GRAPE VARIETY: Pedro Ximénez	AVERAGE AGEING: 2 years
ALCOHOL CONTENT: 15 % vol.	DENOMINATION OF ORIGIN: Montilla-Moriles

<b>LOGISTICS PER UNIT:</b> Height: 21.5 cm Length: 17 cm Width: 10 cm	Weight: 3.21 kg. CONTENTS: 3 l EAN CODE: 841265401408
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<b>CONTAINER BOX LOGISTICS:</b> Units per box: 4 Height: 23.5 cm Length: 42 cm	Width: 18 cm Weight: 12.95 kg EAN CODE: 84126556001468
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<b>LOGISTICS PER PALLET:</b> Height: 156 cm Length: 90 cm	Width: 80 cm Weight: 906 kg
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<b>PACKAGING DATA:</b> Units per pallet: 288 Container box sales units: 4	Container box per pallet: 72 Container box per BATCH: 12 BATCHES per pallet: 6
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## CONTACT

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