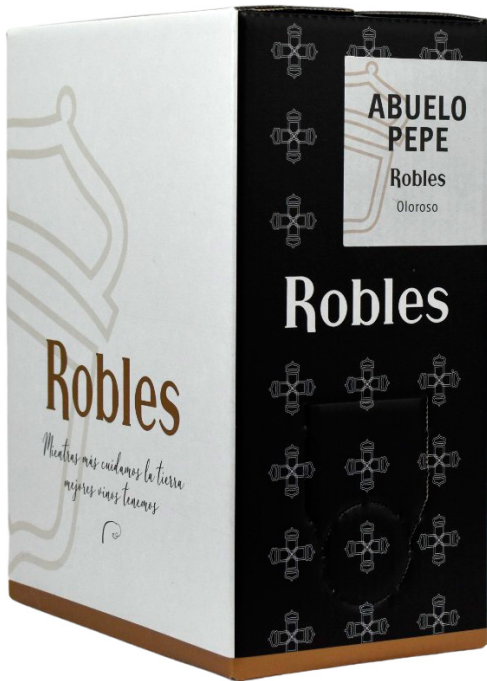


# Oloroso Abuelo Pepe | 3l



## SHORT DESCRIPTION

Oloroso wine aged for seven years in oak barrels in an oxidative process that lends the wine its rich color and flavor. 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

Old gold mahogany colour. Solera vieja aroma, hints of varnish, confectionary background and light nuances of toasted caramel, perfectly blended. Clean, tasty, balanced on the palate, slight bitter wood nuances with slight sweetness of oxidative ageing, persistent and a lingering finish.

## GASTRONOMY

Highly recommended as an aperitif to be served with entrees, perfect with almost all kinds of cheeses and Iberian cured meats. Excellent with stews, fatty meats and game on the table. It is also a good alternative to an after-lunch or after-dinner drink or served near a good open fire and a platter of nuts and cheeses.

## LOGISTICS DATA

GRAPE VARIETY:  
Pedro Ximénez

ALCOHOL CONTENT: 17 % vol.

AVERAGE AGEING: 7 years

DENOMINATION OF ORIGIN:  
Montilla-Moriles

### LOGISTICS PER UNIT:

Height: 21.5 cm  
Length: 17 cm  
Width: 10 cm

Weight: 3,21 kg  
CONTENTS: 3 l  
EAN CODE: 841265401415

### CONTAINER BOX LOGISTICS:

Units per box: 4  
Height: 23.5 cm  
Length: 42 cm

Width: 18 cm  
Weight: 12.95 kg  
EAN CODE: 84126556001475

### LOGISTICS PER PALLET:

Height: 156 cm  
Length: 90 cm

Width: 80 cm  
Weight: 906 kg

### PACKAGING DATA:

Units per pallet: 288  
Container box sales units: 4

Container box per pallet: 72  
Container box per BATCH: 12  
BATCHES per pallet: 6

## CONTACT

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