



## SHORT DESCRIPTION

The Palo Cortado is a type of Oloroso, but may have had a biological ageing stage, given that the stage is relatively short and the oxidative ageing period has been significantly higher. The aromatic refinement of the Amontillado combined with the structure and body of an Oloroso. That is, Amontillado on the nose, an Oloroso on the palate.

## TASTING NOTES

Bright mahogany colour, aromatic (nuts), bombastic, subtle, dry on the palate and a prolonged, elegant aftertaste

## GASTRONOMY

It can be served with a full meal, in particular if drunk with nuts, very cured cheeses, ham, consommés and jelly meat stews (veal cheeks, oxtail).

## LOGISTICS DATA

GRAPE VARIETY:  
Pedro Ximénez

ALCOHOL CONTENT: 16% vol.

AVERAGE AGEING: 2 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: 8412655401422

### CONTAINER BOX LOGISTICS:

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

Width: 18 cm  
Weight: 12.95 kg  
EAN CODE: 84126556001482

### 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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