

Vermouth Robles



SHORT DESCRIPTION

Bodegas Robles elaborates a range of organic vermouths made from the generous wines of organic Pedro Ximénez grapes. Produced in natural maceration to reflect the richness of aromas and flavours of our generous wines from Pedro Ximénez grapes blended with characteristic aromas of our terroir.

In this vermouth you can enjoy aromas of citrus fruits –especially oranges and tangerines– and white flowers such as orange blossom. Wines that remind us of our land.

TASTING NOTES

Shiny dark amber vermouth with gold highlights. Very fragrant, with notable touches of orange peel and tangerine. Subtle hints of lemon amidst powerful aromas of raisins and honey. Ample, very well structured and balanced. Very pleasant aftertaste with hints of our fortified wines.

GASTRONOMY

The ideal serving temperature is 10° C. As the temperature in the glass increases, the range of aromas is better appreciated.

Ideal with fresh salads of candied tomatoes and seafood. Smoked rolls. It combines very well with guacamole and nachos. Perfect with pears in wine or fruit salad.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 15% vol

AGEING: Between 6 and 8 years old

LOGISTICS PER UNIT:

Height: 32 cm
Length: 8 cm
Width: 8 cm

Weight: 1.25 kg
CONTENTS: 75 cl
EAN CODE: 841265401217

CONTAINER BOX LOGISTICS:

Units per box: 6 bottles
Height: 33 cm
Length: 24.5 cm

Width: 16 cm
Weight: 7.5 kg
EAN CODE: 84126556001345

LOGISTICS PER PALLET:

Height: 170 cm
Length: 120 cm

Width: 80 cm
Weight: 770 kg

PACKAGING DATA:

Units per pallet: 600
Container box sales units: 6

Container box per pallet: 100
Container box per BATCH: 20
BATCHES per pallet: 5



CONTACT

Ctra. Córdoba-Málaga N-331 Km 47,5
Apartado de Correos, 55. 14550 Montilla CÓRDOBA (SPAIN)
Telf: +34 957 650 063, Fax: +34 957 653 140

bodegasrobles.es
export@bodegasrobles.com