

Pedro Ximénez Selección de Robles 1927. Silver.



SHORT DESCRIPTION

Pedro Ximénez sun-dried grape wine. 1927 Solera [10%]. Over 10 years Solera [90%].

Bodegas Robles is one of the few wineries that still retain its own drying facilities, an area specially reserved (due to its geographical orientation and gentle slope) for dehydration and sundrying of the grapes. Taking special care that it is a regular and uniform drying, reason why it is controlled manually.

TASTING NOTES

Mahogany brown colour with fine bright iodised hues. Elegant and intense on the nose, clean, with raisin, caramel and honeyed notes with a floral content which imbues freshness, spicy cinnamon and toasted aromas. Sweet, unctuous, well balanced on the palate and nuances of roasted coffee and chocolate. Dense and lively with an elegant bitterness at the end.

GASTRONOMY

By itself it's an excellent dessert wine. It can also be served with blue cheeses, as an afternoon tea with pastries and ice cream. To be served with blue cheeses.

LOGISTICS DATA

GRAPE VARIETY: Pedro Ximénez	AVERAGE AGEING: 1927 Solera [10%]. Over 10 years Solera [90%].
ALCOHOL CONTENT: 15 % vol.	DENOMINATION OF ORIGIN: Montilla-Moriles

LOGISTICS PER UNIT: Height: 32,5 cm. Length: 7,5 cm. Width: 7,5 cm.	Weight: 1,33 kg. CONTENTS: 750 ml. EAN CODE: 841265200377
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CONTAINER BOX LOGISTICS: Units per box: 6 BOT Height: 34 cm. Length: 23,5 cm.	Width: 16 cm. Weight: 8 kg. EAN CODE: 84126556000355
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LOGISTICS PER PALLET: Height: 184 cm. Length: 120 cm	Width: 80 cm. Weight: 960 kg.
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PACKAGING DATA: Units per pallet: 720 Container box sales units: 6	Container box per pallet: 120 Container box per BATCH: 24 BATCHES per pallet: 5
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CONTACT

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