

Pedro Ximénez Robles



SHORT DESCRIPTION

Pedro Ximénez sun-dried grape wine. The grapes are harvested by hand in mid-August and then left lying in the sun in the drying facilities four to ten days. 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

Dark amber-mahogany colour. Full, aromatic and balanced flavour. Raisins, dates and cinnamon aroma.

GASTRONOMY

Is a dessert in itself; enhances the company of acidic fruit, cheese, dark chocolate, ice cream and sorbets.

LOGISTICS DATA

GRAPE VARIETY:
Pedro Ximénez

ALCOHOL CONTENT: 15 % vol.

AVERAGE AGEING: 4 years

DENOMINATION OF ORIGIN:
Montilla-Moriles

LOGISTICS PER UNIT:

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

Weight: 1,25 kg.
CONTENTS: 750 ml.
EAN CODE: 841265110065

CONTAINER BOX LOGISTICS:

Units per box: 12 BOT
Height: 33 cm.
Length: 33,5 cm.

Width: 25 cm.
Weight: 15 kg.
EAN CODE: 84126556000393

LOGISTICS PER PALLET:

Height: 170 cm.
Length: 120 cm

Width: 80 cm.
Weight: 675 kg.

PACKAGING DATA:

Units per pallet: 540
Container box sales units: 12

Container box per pallet: 45
Container box per BATCH: 9
BATCHES per pallet: 5



CONTACT

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