

Pedro Ximénez organic vinegar reduction



SHORT DESCRIPTION

Handmade reduction obtained from simmering over low heat from our Piedra Luenga Pedro Ximénez organic vinegar. Nothing else is added.

TASTING NOTES

Very dark mahogany colour. Pungent aromas, caramel, liquorice, raisins and fruit compotes. Mouth-filling sensation on the palate and notable acidity.

RECOMMENDATIONS

Grilled foie, meat, ice cream, fresh cheeses, salads

DESCRIPTION

Alcohol: < 0,1 %
Sulphur dioxide: < 50 mg/l
PH: 2,70
Sugar reducers: 720 g./l. approx. (40° Be)
Contents: 250 ml.
Specified shelf life: 2 years

FORMAT

250 gr

LOGISTICS DATA

LOGISTICS PER UNIT:
Height: 24 cm.
Length: 42 cm.
Width: 42 cm.
Weight: 360 grs.
CONTENTS: 250 grs.
EAN CODE:: 8412655900123

CONTAINER BOX LOGISTICS:
Height: 24,5 cm.
Length: 9 cm.
Width: 14 cm.
Weight: 2,4 kg.
EAN CODE:: 84126556000010

PACKAGING DATA:
Units per pallet: 1950
Box container sales units: 6
Container box per pallet: 325
Container BOXES per BATCH: 64
BATCHES per pallet: 5

LOGISTICS PER PALLET:
Height: 137 cm.
Length: 1,2 cm
Width: 0,8 cm.
Weight: 800 kg.

CONTACT

Ctra. Córdoba-Málaga, N-331, Km.47,5 km,
Ph: +34 957 650 063, Fax: +34 957 653 140
www.bodegasrobles.es

Apartado de Correos, 55. 14550 Montilla CÓRDOBA (SPAIN)
bodegasrobles.es info@bodegasrobles.com