

Piedra Luenga Amontillado



SHORT DESCRIPTION

Amontillado organic wine (bajo flor) has aged for five years under a flower veil made from the yeasts grown in our vineyard. Afterwards, the wine continues aging for three more years in oak barrels in an oxidative process that lends the wine its rich colour and flavour. The intriguing “solera” system mixes very old wines with younger wines thus mothering the young wines. An unique experience of maturity and freshness.

TASTING NOTES

Fantastic mahogany colour. On the nose, a first impression of sun toasted grapes, followed by nuances of acacia honey, dried fruit and a light oak nuances. A very fresh and juicy, subtle, rounded and full-bodied attack. Intense, elegant and delicious.

GASTRONOMY

A wine with character, enabling to be served with savoury and succulent dishes. Flavour packed soups are a great combination. In the movie *Babette's Feast*, the Amontillado is served with the turtle soup. It is also a great winter aperitif and a fantastic combination with roast chicken, baked zucchini or mushroom risotto. It is also recommended to serve this wine near a good open fire and a platter of nuts and cheeses.

LOGISTICS DATA

GRAPE VARIETY: Pedro Ximénez	AVERAGE AGEING: 8 years
ALCOHOL CONTENT: 16 % vol.	DENOMINATION OF ORIGIN: Montilla-Moriles
LOGISTICS PER UNIT: Height: 31 cm Length: 6 cm Width: 6 cm	Weight: 0.91 kg CONTENTS: 500 ml EAN CODE: 841265400050
CONTAINER BOX LOGISTICS: Units per box: 12 BOT Height: 32 cm Length: 19.5 cm	Width: 26 cm Weight: 11.12 kg EAN CODE: 8412656000492
LOGISTICS PER PALLET: Height: 175 cm Length: 120 cm	Width: 80 cm Weight: 1000.8 kg
PACKAGING DATA: Units per pallet: 1080 Container box sales units: 12	Container box per pallet: 90 Container box per BATCH: 18 BATCHES per pallet: 5



CONTACT

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