

Piedra Luenga Cream



SHORT DESCRIPTION

Piedra Luenga Cream is an organic semi sweet wine obtained by blending our organic Oloroso wine with our organic Piedra Ximénez wine. The oloroso wine has aged for four years in oak barrels in an oxidative process that lends the wine its rich color and flavor. A layer of lavender, poppies and wild clovers covers our earth and feeds our Pedro Ximénez vines.

TASTING NOTES

Bright and clean dark mahogany colour. Coffee, dry raisins and old wood aromas with nuances of nuts.

GASTRONOMY

Aperitifs, cheese, olives. Also excellent with nuts or biscuits. Ideal as a dessert wine.

LOGISTICS DATA

GRAPE VARIETY: Pedro Ximénez	AVERAGE AGEING: 4 years
ALCOHOL CONTENT: 16 % vol.	DENOMINATION OF ORIGIN: Montilla-Moriles

LOGISTICS PER UNIT: Height: 31 cm Length: 6 cm Width: 6 cm	Weight: 0.929 kg CONTENTS: 500 ml EAN CODE: 841265400043
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CONTAINER BOX LOGISTICS: Units per box: 12 BOT Height: 32 cm Length: 19.5 cm	Width: 26 cm Weight: 11.348 kg EAN CODE: 84126556000485
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LOGISTICS PER PALLET: Height: 175 cm Length: 120 cm	Width: 80 cm Weight: 1021.32 kg
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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
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CONTACT

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