

**Bodegas Robles Montilla-  
Moriles Piedra Luenga  
Amontillado**

WHO: Bodegas Robles  
WHAT: Pedro Ximénez  
DESIGNATION: Piedra Luenga Amontillado  
WHERE: Spain, Andalucia, Montilla-Moriles  
WHEN: N.V.

The color is a bright golden caramel. The nose offers up, lightly, hazelnuts, pecan shells, and dried orange peel. The palate is dry, slightly salty like the breeze of an ocean, with the taste of smoked nuts, pecan shells, and orange peel. This is a wine to drink with cured meat, olives, and salted nuts. Recommended (88). DBH

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