

Bodegas Robles | Piedra Luenga Fino

Montilla-Moriles, Spain



The Story: The Robles family has been producing wine in Montilla-Moriles for three generations. The current generation, siblings Pilar, Marisa and Francis, began the first ever production of organic fortified wines in 1999 and now offer the only full range, from Fino to Pedro Ximénez in the world. Not satisfied with simply being organic, they track their carbon footprint, looking for ways to reduce it. They recently made a move to a covered composting method after learning that their open bins had a higher environmental impact. Additionally, the organic line of wines are sold both in beautifully etched, re-usable glass bottles and in BIB format. In this way, consumers are able to refill their glass bottles, cutting down on the environmental impact by reducing packaging waste and shipping weight.

Vineyard: Bodegas Robles calls their vines “godmothers,” teaching the “principles of agriculture and the virtue of patience.”

Vinification: Fermentation with native yeasts.

Ageing: Unfortified (One of few unfortified Finos), 2 years in American oak.

Everything else you want to know about this wine: The culmination of 75 years of family effort, their award winning wines are a true expression of the place, its history and the community who continues to make them. They were the first full line of organic sherry.

Varietal: 100% Organic

Pedro Ximénez

Region: Montilla-Moriles

DO/Andalucia

Farming: Certified Organic

Sustainable

Soil: Albariza – a white, light-textured marl composed of clay, calcium and marine fossils.

Le Storie
Wines