



HIJOS DE MANUEL DEL PINO, S.L.

Technical data  
**ARROPE**

**PRODUCT IDENTIFICATION:**

**NAME:** ARROPE - COOKED DEHYDRATED GRAPE MUST

**TRADEMARK:** MONTEBLANCO

**CAPACITY:** 200 ML.

**TYPE OF PRODUCT:** Syrup

**INGREDIENTS:** COOKED PEDRO XIMENEZ GRAPE MUST

**ALCOHOL CONTENT:** NONE

**PACKAGING:** Transparent Lirica bottle

**CASE COMPOSITION:** 12 units per case

**PRODUCT CODE:**

**EAN CODE BOTTLE:**

8437014821123

**EAN CODE CASE:**

28437014821127

**CASE MEASURES:**

**LENGTH:** 222 mm.

**WIDTH:** 168 mm.

**HEIGHT:** 246 mm.

**GROSS WEIGHT:** 7,10 kg

**PALLETIZATION:**

18 BOXES PER LAYER X 4 LAYERS

72 BOXES

864 BOTTLES

**PALLET MEASURES:**

**LENGTH:** 120 cm.

**WIDTH:** 80 cm.

**HEIGHT:** 138 cm.

**GROSS WEIGHT:** 877 kg

**VOLUME:** 1,32 m3

**STORAGE CONDITION:**

DO NOT NEED SPECIAL CONDITIONS.

PREFERABLE IN COOL PLACE.

**ORGANOLEPTIC CHARACTERISTICS:**

**COLOR:** Dark Mahogay

**TASTE:** Very sweet and rich.

**FRAGRANCE:** Rounded with reminiscent to toasted

**DESCRIPTION:** Matured Pedro Ximenez grapes are layed out to the Andalucian sun till they are dehydrated. The process last between 7 and 10 days depending of the temperatura and air humidity. Grapes are turned by hand at least one time. The process is carried out by hand.

Then the grape must is obtained only by mechanical means, and boiled to the right density.

It is a natural, rich grape syrup plenty of flavour which will make delicious your dishes.

**USE RECOMMENDATIONS**

It is specially recommended in desserts and with ice cream (almond or vanilla), and to make sauces, specially meat sauces and try it finally just in a toast with Extra Virgin Olive Oil.



Maria Dolores Moreno López  
Quality Control  
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