



akellarre
WINES



AKELARRE

BRUT ROSÉ CAVA

VARIETIES: Garnacha

DENOMINATION OF ORIGIN: D.O. Cava

TASTING NOTES: Clear red and pinkish tones. Small bubbles are gently released to form various strings that rise to the surface.

On the nose, it has a gentle fragrance with smells of fruits, raspberry and blackcurrant. Also noticeable are the tertiary aromas of the ageing on the lees which give it more wine-like and syrupy features.

It is very full in the mouth with a splendid bubbly sensation that fills the whole palate. Red fruit also appears, even more markedly than in the nose. Long finish and great elegance.

FOOD PAIRINGS: Raw and cooked seafood, shellfish, rice, fish, and pasta.

ELABORATION: Fermentation and maceration of the grapes for more than three weeks. The second fermentation takes place in the bottle, and it is kept for more than one year in the cellar.



Serving temperature:

6°C



Bottle:

750 ml, clear glass,
height 318 mm

Technical analysis:

Alcohol 11,5 %

Sugar 8,3 g/l

Pressure at 20 °C 5,7 atm

Total acidity 6 g/l

Total SO₂ 66 mg/l

Pallet type	Bottle capacity	Bottles per case	Cases per tier	Tiers per pallet	Bottles per pallet	Cases per pallet	Case weight	Pallet weight	Pallet height	20' CONTAINER (*)			40' CONTAINER		
										Number of pallets	Bottles per container	Container weight	Number of pallets	Bottles per container	Container weight
Europalet	0,75 L	6	16	5	480	80	10 Kg	832 Kg	1,75 mm	11	5.280	9.152 Kg	24	11.520	19.968 Kg