



akellarre
WINES



AKELARRE

SPARKLING ROSÉ WINE

Charmat Method

VARIETIES: Garnacha Tinta, Tempranillo

TASTING NOTES: Bright, ruby pink colour with fine bubbles that are clearly visible.

Complex on the nose. Fruity aromas such as raspberry or strawberry which occur during fermentation stand out as well as the aromas of the grape varieties used.

Slight sweet entrance in the mouth, reaching a good balance between acidity and body with the alcohol. The bubbles give it a fresh note.

FOOD PAIRINGS: Mountain and fish rice dishes, rice and pasta salads, cooked ham, pasta with meat, tomato or marinara sauce, bluefish, pizza, grilled and roasted chicken, etc.

ELABORATION: This wine has been made using the Charmat process. This system means that once the grape must has undergone its first alcoholic fermentation it undergoes a second fermentation in isobaric tanks. This creates CO₂ which will be released once the bottle is opened.



Serving temperature:

6°C



Bottle:

750 ml, clear glass,
height 318 mm

Technical analysis:

Alcohol	12 %
Sugar	45.2 g/L
Pressure at 20 °C	3,6 atm
Total acidity	5,4 g/l
Total SO ₂	54 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