



akellarre  
WINES



# AKELARRE

## SPARKLING WHITE WINE

Charmat Method

**VARIETIES:** Macabeo, Parellada, Xarel·lo

**TASTING NOTES:** Clear and bright, straw yellow in colour.

On the nose, the different varieties that make up the blend give fruity aromas that make it very pleasant. Citrus fruits such as apple and pineapple stand out.

In the mouth, it is extremely smooth and fresh, thanks to the fruity aromas and the fine bubbles that fill the palate. The final sensation of balance and harmony is very pleasant.

**FOOD PAIRINGS:** Fish rice, crustaceans, rice and pasta salads, sweet fruits, shellfish, pasta with tomato sauce and seafood sauces, fish, pizza, pastries.

**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 CO<sub>2</sub> 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 38.5 g/L

Pressure at 20 °C 4,1 atm

Total acidity 5,5 g/l

Total SO<sub>2</sub> 79 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