



akellarre
WINES



AKELARRE

MONASTRELL

Rosé Wine

VARIETIES: 100 % Monastrell


DENOMINATION OF ORIGIN: D.O.P. Jumilla

TASTING NOTES: Strawberry colour. Very intense aromas of flowers and fruits. In tasting is well balanced and intense with a very pleasant lingering finish with hints of ripe fruit.

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

VINEYARD CHARACTERISTICS: This wine comes from Monastrell grape vineyards located on calcareous and stony lands, between 550-600 meters above sea level, with a yield of 3.5 kilos per hectare.

ELABORATION: The harvest is done by hand. Once the tank has been filled with the grapes, the must is bled and is kept at a controlled temperature between 8-10°C to obtain the greatest potential aromas of this rosé wine. The yeast used is native.

 **Serving temperature:**
6°C | 41°F

Technical analysis:

Alcohol 12 %

Total acidity 5,9 g/l

Sugar 3,5 g/l

Total SO₂ 131 mg/l



Bottle:
750 ml, Bordeaux 300

Pallet type	Bottle capacity	Bottles per case	Cases per tier	Tiers per pallet	Bottles per pallet	Cases per pallet	Case weight	Pallet weight	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	21	5	750	125	7,2 Kg	900 Kg	11	8.250	9.471 Kg	25	18.750	22.500 Kg
	0,75 L	12	12	5	720	60	14,4 Kg	864 Kg	11	7.920	10.824 Kg	25	18.000	21.600 Kg
Americano/VMF	0,75 L	6	30	5	900	150	7,2 Kg	1.080 Kg	10	9.000	10.250 Kg	21	18.900	22.680 Kg
	0,75 L	12	15	5	900	75	14,4 Kg	1080 Kg	10	9.000	11.480 Kg	21	18.900	22.680 Kg

(*) A 20' container without pallets is also possible: 2.668 boxes of 6 bottles = 16.008 bottles (approx., depending on the height of the container)