akelarre
WINES

AKELARRE

MONASTRELL
Red Wine

VARIETIES: 100 % Monastrell

DENOMINATION OF ORIGIN: D.O.P. Jumilla

TASTING NOTES: Ruby red, with violet rims, aromas of good intensity with hints of ripe red fruits. Medium-bodied, tasty, balanced acidity and good persistence.

FOOD PAIRINGS: All type of rice, white and red meat without spices, semi-cured and soft cheeses.

VINEYARD CHARACTERISTICS: Vineyards grown in dry land, in very poor calcareous and stony soil, under the continental climate of the altiplano of the region of Murcia, in the southeast of Spain, at an altitude between 600 and 900 meters above sea level.

ELABORATION: The harvesting of the grapes is done by hand. The grapes are destemmed, passed through the rubber roller squeezer and stored in cement tanks to carry out the cryomaceration process at 15° increasing the temperature to 20° and ending the process at 27°, lasting 15 days.

To make this wine, we only use the free-run wine, discarding press wine. We carry out micro-oxygenation before malolactic fermentation and when it is finished, the wine is racked, stabilized, and bottled.

Serving temperature:
15°C | 59°F

Bottle:
750 ml, Bordeaux 300

Technical analysis:

Alcohol	13 %
Total acidity	5,4 g/l
Sugar	3,6 g/l
Total SO$_2$	80 mg/l

Pallet tyoe	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	25	5	750	125	7,2 Kg	900 Kg	11	8.250	9.900 Kg	25	18.750	22.500 Kg
	0,75 L	12	12	5	720	60	14,4 Kg	864 Kg	11	7.920	9.504 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	10.800 Kg	21	18.900	22.680 Kg
	0,75 L	12	15	5	900	75	14,4 Kg	1080 Kg	10	9.000	10.800 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 oh the container)