



akellarre  
WINES



## AKELARRE

### TEMPRANILLO

Red Wine

**VARIETIES:** 100 % Tempranillo


**DENOMINATION OF ORIGIN:** D.O.P Jumilla


**TASTING NOTES:** Medium intensity colour with ruby and cherry shades. Red and black fruits aromas with good intensity. In the mouth is well balanced with an aftertaste of red fruits with good persistence.

**FOOD PAIRINGS:** Rice, stews, red meat, sausages, semi-cured cheeses.

**VINEYARD CHARACTERISTICS:** From vineyards in dry lands with very poor, calcareous, clayey, and stony soils. Located at an altitude between 600 and 900 meters, with medium yields below 2,5 kg per vine.

**ELABORATION:** Fermentation takes place at a controlled temperature in stainless steel tanks for 10-12 days. We use indigenous yeasts for this process.

 **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 <sub>2</sub>	80 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	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 of the container)