



akellarre
WINES



AKELARRE

VERDEJO

White Wine

VARIETIES: 100 % Verdejo


DENOMINATION OF ORIGIN: D.O.P. Jumilla

TASTING NOTES: Shiny pale yellow. Good aromatic intensity. Flowers, white fruits and fennel with some citrus hints. Very well-balanced. Fresh and with good acidity.

FOOD PAIRINGS: All type of seafood and crustaceans, rice with vegetables, salads and fishes.

VINEYARD CHARACTERISTICS: This wine comes from the north of the D.O. Jumilla, from trellised vineyards with support irrigation cultivated on stony and calcareous soils. Its yield is around 3,5 kg per vine.

ELABORATION: Made by cryo-maceration process at 10° for 6 hours, static cleaning and fermentation at 15° C.

 **Serving temperature:**
6°C | 41°F

Technical analysis:

Alcohol 12 %

Total acidity 5,6 g/l

Sugar 3,3 g/l

Total SO₂ 144 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	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)