



akelarre
WINES



CLOS LORDINA

ROSÉ WINE

VARIETIES: Monastrell and tempranillo

TASTING NOTES: Bright raspberry colour. On the nose, intense aromas of fruit and flowers. In the mouth is intense and balanced, with a long and very pleasant aftertaste reminiscent of ripe fruit.

FOOD PAIRINGS: Pasta or rice salads, rice with vegetables or seafood, and with poultry. Also, pasta dishes with vegetables or vegetable sauces, pizza, and appetizers.

VINEYARD CHARACTERISTICS: Selected from our vineyards cultivated in calcareous soil, under the warm climate of the South-East of Spain, located between 600-800 meters above sea level.

ELABORATION: Monastrell grape maceration at 15 °C for 6 hours, with subsequent static storage and controlled fermentation between 15 and 18 ° C.



Serving temperature:

6°C - 8°C | 41°F - 46.4°F



Bottle:

750 ml, Bordeaux 300

Technical analysis:

Alcohol 12 %

Total acidity 5,9 g/l

Sugar 3,5 g/l

Total SO₂ 131 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	21	5	750	125	7,2 Kg	900 Kg	11	8.250	9.900Kg	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)