



CLOS LORDINA

RED WINE

VARIETIES: Monastrell, Tempranillo, Syrah

TASTING NOTES: Red purple with purplish rim, aromas of good intensity with red fruits, menthol and violets. Mediumbodied, tasty and with fruit veryagreeable sensations, balanced acidity and good persistence.

FOOD PAIRINGS: Rice, meat, soups of vegetables, mushrooms and fungi, warm creams, gazpacho, roasted or fried blue fish (sardines, anchovy), roasted chicken, vegetable stew.

VINEYARD CHARACTERISTICS: Selected from vineyards coming from calcareous soil, growing in the warm climate of the South-East of Spain, located between 600-800 meters above sea level. Clos Lordina is elaborated with Tempranillo, Monastrell and Syrah grapes.

ELABORATION: Starting with a system of criomaceration in the initial phase, later with traditional maceration or carbonic semi maceration, controlling the temperature between 20° and 25° C, and the fermentation at 18° C.



Serving temperature:

14°C -16°C 57.2°F - 60.8°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

			per case Cases per tier	Tiers per pallet	Bottles per pallet	Cases per pallet	Case weight	Pallet weight	20' CONTAINER (*)			40' CONTAINER		
Pallet tyoe	Bottle capacity	Bottles per case							Number of pallets	Bottles per container	Container weight	Number of pallets	Bottles per container	Container weight
=	0,75 L	6	21	5	750	125	7,2 Kg	900 Kg	11	8.250	9.900Kg	25	18.750	22.500 Kg
Europalet	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)