




G.D.C.

0.50L

COMMERCIAL NAME							
LEGALE NAME		RED WINE					
BRAND		CAVAILLAN					
ORIGIN		FR					
CUSTOM TARIFF NUMBER		22042184					
NET VOLUME IN LITERS		0,250					
% ALCOHOL		14,00					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxW in mm)			QUANTITY
PC	450	g	5411353034324	202	55	55	
CARTON	5,6	Kg	3552655023721	210	177	232	12
LAYER		Kg		210	800	1200	252
PALLET	838	Kg		1641	800	1200	1764





PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, Metatartaric acid
GRAPE VARIETY	Vin de l'Union Européenne (UE)
VINTAGE	
WINEMAKING	NC
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.
STORAGE	Closed package, away from light, heat, in a dry and ventilated place.
APPELATION	
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Ideal on a charcuterie platter, grilled pieces of red meat, sautéed pork with olives, paella or a cheese platter
T° SERVICE	16-18°C
COLOR	Beautifully intense purple color with fruity reflections
ODOR	Sustained nose with expressive aromas of red fruit such as cherry and morello cherry, underlined by fine notes of bitter cocoa and sweet spices
FLAVOR	Full and round on the palate, with melted tannins, small hint of acidity on the finish which brings a little freshness
ALLERGENS / IONIZATION / GMO	
ALLERGENS	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
GMO	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
IONIZATION	Raw material(s) not subjected to ionization. Directives 1999/2/EC and 1999/3/EC of 22 February 1999 relating to foodstuffs and food ingredients treated with ionizing radiation.

NUTRITIONAL VALUE PER 100 ml							
ENERGY	317	Kj	76	Kcal			
FAT	NC			g	SATURATED FATTY ACIDS	NC	g
CARBOHYDRATES	1,3			g	SUGARS	0,32	g
DIETARY FIBERS	NC			g	PROTEINS	NC	g
SALT	NC			g			
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS							
TOTAL BACTERIA COUNT	NA		Cfu/g	ACIDITY	NC	±	g/l
YEAST	NA		Cfu/g	DENSITY	NC	±	
MOLDS	NA		Cfu/g	PH	NC	±	
BRIX	NC		± 1 °B	RESIDUAL SUGARS	NC		g/l

