



G.D.C.

COMMERCIAL NAME							
LEGALE NAME		elosegi red 11.5% 20l					
BRAND		ELOSEGI					
ORIGIN							
CUSTOM TARIFF NUMBER		22042284					
NET VOLUME IN LITERS		20,000					
% ALCOHOL		11,50					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxW in mm)			QUANTITY
PC	20400	g	84222884457	421	226	249	
CARTON	20,6	Kg		421	226	249	1
LAYER		Kg		421	800	1200	15
PALLET	942	Kg		1413	800	1200	45

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, potassium metabisulphite, metatartaric acid, arabic gum
GRAPE VARIETY	Tempranillo
VINTAGE	
WINEMAKING	
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.
APPELLATION	BIB ELOSEGI RED
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	To serve with red meats, charcuterie and cheese
T° SERVICE	14 - 16
COLOR	Ruby red with garnet tones
ODOR	Floral aromas
FLAVOR	Wine with body, persistent velvety taste in the mouth with a floral flavor

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	279	Kj	67	Kcal		
FAT	NC			g	SATURATED FATTY ACIDS	NC g
CARBOHYDRATES	0,10			g	SUGARS	0,10 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

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The figures and data in this document are indicative		



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