



G.D.C.

COMMERCIAL NAME							
LEGALE NAME		WHITE WINE					
BRAND		ELOSEGI					
ORIGIN		ES					
CUSTOM TARIFF NUMBER		22042283					
NET VOLUME IN LITERS		3,000					
% ALCOHOL		11,00					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxW in mm)			QUANTITY
PC	3140	g	8422288000435	215	104	170	
CARTON	12,8	Kg	48422288000433	220	215	356	4
LAYER		Kg		220	800	1200	44
PALLET	717	Kg		1010	800	1200	220



PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, potassium metabisulphite, metatartaric acid
GRAPE VARIETY	Vin d'Espagne récolte 2023
VINTAGE	
WINEMAKING	
DDM/DLC	To be consumed best 6 months after packaging
STORAGE	Store at room temperature and protect from sunlight. After opening, keep cool (in the refrigerator).
APPELATION	ELOSEGI WHITE WINE
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Serve with shellfish and fish without excess sauce
T° SERVICE	8 - 10
COLOR	Pale white
ODOR	Fruity
FLAVOR	Slightly acidic with a well-balanced finish
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	260	Kj	62	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

