



G.D.C.

<b>COMMERCIAL NAME</b>							
<b>LEGALE NAME</b>		WHITE WINE					
<b>BRAND</b>		ELOSEGI					
<b>ORIGIN</b>		ES					
<b>CUSTOM TARIFF NUMBER</b>		22042983					
<b>NET VOLUME IN LITERS</b>		10,000					
<b>% ALCOHOL</b>		11,00					
<b>PACKAGING</b>							
<b>UNIT</b>	<b>GROSS WEIGHT</b>	<b>EAN CODE</b>		<b>DIMENSIONS (HxLxW in mm)</b>			<b>QUANTITY</b>
PC	10382 g	8437000203520		320	190	190	
CARTON	10,6 Kg			320	190	190	1
LAYER	Kg			320	800	1200	24
PALLET	777 Kg			1110	800	1200	72



<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	Grapes, potassium metabisulphite, metatartaric acid
<b>GRAPE VARIETY</b>	Vin d'Espagne récolte 2024
<b>VINTAGE</b>	
<b>WINEMAKING</b>	
<b>DDM/DLC</b>	To be consumed best 6 months after packaging
<b>STORAGE</b>	After opening the bib, store in a refrigerated environment for a maximum of 9 weeks.
<b>APPELLATION</b>	BIB ELOSEGI WHITE
<b>NOTES</b>	

<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>USE./PREP.</b>	Serve with shellfish and lightly sauced fish.
<b>T° SERVICE</b>	8 - 10
<b>COLOR</b>	Pale white
<b>ODOR</b>	Fruity
<b>FLAVOR</b>	Slightly acidic, balanced finish

<b>ALLERGENS / IONIZATION / GMO</b>	
<b>ALLERGENS</b>	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
<b>GMO</b>	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
<b>IONIZATION</b>	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.

<b>NUTRITIONAL VALUE PER 100 ml</b>							
<b>ENERGY</b>	260	<b>Kj</b>	62	<b>Kcal</b>			
<b>FAT</b>	NC			<b>g</b>	<b>SATURATED FATTY ACIDS</b>	NC	<b>g</b>
<b>CARBOHYDRATES</b>	0,10			<b>g</b>	<b>SUGARS</b>	0,10	<b>g</b>
<b>DIETARY FIBERS</b>	NC			<b>g</b>	<b>PROTEINS</b>	NC	<b>g</b>
<b>SALT</b>	NC			<b>g</b>			

<b>MICROBIOLOGICAL &amp; PHYSICOCHEMICAL CHARACTERISTICS</b>							
<b>TOTAL BACTERIA COUNT</b>	NA		<b>Cfu/g</b>	<b>ACIDITY</b>	NC		<b>± g/l</b>
<b>YEAST</b>	NA		<b>Cfu/g</b>	<b>DENSITY</b>	NC		<b>±</b>
<b>MOLDS</b>	NA		<b>Cfu/g</b>	<b>PH</b>	NC		<b>±</b>
<b>BRIX</b>	NC		<b>± 1 °B</b>	<b>RESIDUAL SUGARS</b>			<b>g/l</b>

