



G.D.C.

COMMERCIAL NAME							
LEGALE NAME			bib elosegi red 11% 10l				
BRAND			ELOSEGI				
ORIGIN			ES				
CUSTOM TARIFF NUMBER			22042984				
NET VOLUME IN LITERS			10,000				
% ALCOHOL			11,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxW in mm)			QUANTITY
PC	10052	g	8437000203551	320	190	190	
CARTON	10,3	Kg		320	190	190	1
LAYER		Kg		320	800	1200	24
PALLET	753	Kg		1110	800	1200	72





PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, potassium metabisulphite, metatartaric acid, arabic gum
GRAPE VARIETY	Vin d'Espagne récolte 2023
VINTAGE	
WINEMAKING	
DDM/DLC	To be consumed best 6 months after packaging
STORAGE	After opening the bib, store in a refrigerated environment for a maximum of 9 weeks.
APPELLATION	BIB ELOSEGI RED
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	To be served with red meats, charcuterie and cheeses
T° SERVICE	14 - 16
COLOR	Ruby red
ODOR	Fruity
FLAVOR	Slightly acidic, 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	0			g	SATURATED FATTY ACIDS	0	g
CARBOHYDRATES	0,10			g	SUGARS	0,10	g
DIETARY FIBERS	0			g	PROTEINS	NC	g
SALT	0			g			
MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS							
TOTAL BACTERIA COUNT	NA		Cfu/g	ACIDITY	5,2	±	g/l
YEAST	NA		Cfu/g	DENSITY	NC	±	
MOLDS	NA		Cfu/g	PH	3,47	±	
BRIX	NC		± 1 °B	RESIDUAL SUGARS	NC		g/l

