




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			ROSE WINE				
BRAND			ELIA				
ORIGIN			ES				
CUSTOM TARIFF NUMBER			22042198				
NET VOLUME IN LITERS			1,500				
% ALCOHOL			12,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	2130	g	8437008052953	335	100	100	
CARTON	13,0	Kg	28437008052957	345	280	195	6
LAYER		Kg		345	800	1200	84
PALLET	742	Kg		1530	800	1200	336



The information provided is for informational purposes only. The information is not intended to be used as a basis for any decision. The information is not intended to be used as a basis for any decision.

<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	99.98% cluster / 0.02 sulphites dioxide So2
<b>GRAPE VARIETY</b>	MONASTRELL - TEMPRANILLO
<b>VINTAGE</b>	
<b>WINEMAKING</b>	Maceration in monastrell at 15° for 6 hours, followed by controlled fermentation between 15° and 18°
<b>DDM/DLC</b>	This product contains 10% or more by volume of alcohol and is not labelled.
<b>STORAGE</b>	Closed package, away from light, heat, in a dry and ventilated place.
<b>APPELATION</b>	ROSE ELIA
<b>NOTES</b>	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>USE./PREP.</b>	Pasta or rice salad, rice with vegetables or seafood, appetizers and starters.
<b>T° SERVICE</b>	6 - 8
<b>COLOR</b>	Shiny raspberry colour
<b>ODOR</b>	On the nose, intense fragrance of fruit and flowers
<b>FLAVOR</b>	Intense with a long and very pleasant aftertaste reminiscent of ripe fruit
<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>	351	Kj	84	<b>Kcal</b>			
<b>FAT</b>	<0,5			<b>g</b>	<b>SATURATED FATTY ACIDS</b>	<0,5	<b>g</b>
<b>CARBOHYDRATES</b>	0,24			<b>g</b>	<b>SUGARS</b>	0,24	<b>g</b>
<b>DIETARY FIBERS</b>	<0,1			<b>g</b>	<b>PROTEINS</b>	<0,5	<b>g</b>
<b>SALT</b>	0,01			<b>g</b>			
<b>MICROBIOLOGICAL &amp; PHYSICO-CHEMICAL CHARACTERISTICS</b>							
<b>TOTAL BACTERIA COUNT</b>	0		<b>Cfu/g</b>	<b>ACIDITY</b>	5,35	±	<b>g/l</b>
<b>YEAST</b>	0		<b>Cfu/g</b>	<b>DENSITY</b>	994	±	
<b>MOLDS</b>	0		<b>Cfu/g</b>	<b>PH</b>	3,30	±	
<b>BRIX</b>	0		± 1 °B	<b>RESIDUAL SUGARS</b>	0,20		<b>g/l</b>



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