



G.D.C.

COMMERCIAL NAME		ELIA BLANCO (0,75L \ 12%)					
LEGALE NAME		WHITE WINE					
BRAND		ELIA					
ORIGIN		ES					
CUSTOM TARIFF NUMBER		22042183					
NET VOLUME IN LITERS		0,750					
% ALCOHOL		12,00					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxTxL in mm)			QUANTITY
PC	1111	g	8437027064647	304	71	71	
CARTON	1,2	Kg	28437027064641	310	146	222	1
LAYER		Kg		310	800	1200	150
PALLET	922	Kg		1700	800	1200	750

PRODUCT SPECIFICATION	
INGREDIENTS	99.98% cluster / 0.02 sulphites dioxide So2
GRAPE VARIETY	Airen
VINTAGE	
WINEMAKING	Controlled fermentation at 18°
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	VIN DE TABLE BLANC PAYS UE
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Goes well with uncooked seafood, shellfish and salads
T° SERVICE	4 - 5
COLOR	pale yellow with golden highlights, shiny
ODOR	intense aromas with notes of tropical fruits and flowers
FLAVOR	round in the mouth, long, balanced with a hint of honeysuckle

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	351	Kj	84	Kcal	
FAT	<0,5			g	SATURATED FATTY ACIDS <0,5 g
CARBOHYDRATES	0,24			g	SUGARS 0,24 g
DIETARY FIBERS	<0,1			g	PROTEINS <0,5 g
SALT	0,01			g	

MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS					
TOTAL BACTERIA COUNT	0		Cfu/g	ACIDITY	5,35 ± g/l
YEAST	0		Cfu/g	DENSITY	993 ±
MOLDS	0		Cfu/g	PH	3,30 ±
BRIX	0		± 1 °B	RESIDUAL SUGARS	0,2 g/l



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