



G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			ELIA				
ORIGIN			ES				
CUSTOM TARIFF NUMBER			22042184				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			12,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxW in mm)			QUANTITY
PC	1112	g	8437027064661	304	71	71	
CARTON	1,2	Kg	28437027064665	310	146	222	1
LAYER		Kg		310	800	1200	150
PALLET	922	Kg		1700	800	1200	750



The following information is required for the declaration. The following information is required for the declaration. The following information is required for the declaration.

PRODUCT SPECIFICATION	
INGREDIENTS	99.98% cluster / 0.02 sulphites dioxide So2
GRAPE VARIETY	Monastrell - Tempranillo
VINTAGE	
WINEMAKING	It starts with a criomaceration system in the initial phase, later with traditional maceration or semi-maceration, controlling the temperature between 20° and 25° and 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.
APPELATION	VIN DE TABLE ROUGE PAYS UE
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Rice, meat (rabbit, chicken), vegetable soup, mushrooms, gazpacho, fish (sardines), vegetable stew
T° SERVICE	15 - 16
COLOR	Purple-red with purplish edges
ODOR	Aromas of good intensity with red fruits, menthol and violets
FLAVOR	Medium-bodied, flavorful with a pleasant feel, balanced acidity and persistence.

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 & PHYSICO-CHEMICAL CHARACTERISTICS					
TOTAL BACTERIA COUNT	0	Cfu/g	ACIDITY	5,21	± g/l
YEAST	0	Cfu/g	DENSITY	993,5	±
MOLDS	0	Cfu/g	PH	3,30	±
BRIX	0	± 1 °B	RESIDUAL SUGARS	0,30	g/l



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