



G.D.C.

<b>COMMERCIAL NAME</b>							
<b>LEGALE NAME</b>		ROSE WINE					
<b>BRAND</b>		ELIA					
<b>ORIGIN</b>		ES					
<b>CUSTOM TARIFF NUMBER</b>		22042184					
<b>NET VOLUME IN LITERS</b>		0,750					
<b>% ALCOHOL</b>		12,00					
<b>PACKAGING</b>							
<b>UNIT</b>	<b>GROSS WEIGHT</b>		<b>EAN CODE</b>	<b>DIMENSIONS (HxTxL in mm)</b>			<b>QUANTITY</b>
<b>PC</b>	1112	<b>g</b>	8437027064654	304	71	71	
<b>CARTON</b>	0,2	<b>Kg</b>	28437027064658	310	146	222	1
<b>LAYER</b>		<b>Kg</b>		310	800	1200	150
<b>PALLET</b>	165	<b>Kg</b>		1700	800	1200	750

<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	99.98% cluster / 0.02 sulphites dioxide So2
<b>GRAPE VARIETY</b>	Monastrell - Temranillo
<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>	VIN DE TABLE ROSE PAYS UE
<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	<b>Kj</b>	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; PHYSICOCHEMICAL 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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