



G.D.C.

<b>COMMERCIAL NAME</b>							
<b>LEGALE NAME</b>		WHITE WINE					
<b>BRAND</b>		STEPHANE BERG					
<b>ORIGIN</b>		FR					
<b>CUSTOM TARIFF NUMBER</b>		22042111					
<b>NET VOLUME IN LITERS</b>		0,750					
<b>% ALCOHOL</b>		12,00					
<b>PACKAGING</b>							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxWxL in mm)			QUANTITY
PC	1200	g	3273570017892	331	74	74	
CARTON	7,4	Kg	3273575317898	336	153	231	6
LAYER		Kg		336	800	1200	150
PALLET	755	Kg		1494	800	1200	600

**PRODUCT SPECIFICATION**

<b>INGREDIENTS</b>	Grapes, sulfites
<b>GRAPE VARIETY</b>	Riesling
<b>VINTAGE</b>	2023
<b>WINEMAKING</b>	Fermentation in stainless steel tanks
<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>APPELLATION</b>	AOC ALSACE RIESLING
<b>NOTES</b>	Can be kept for 1 to 3 years

**ORGANOLEPTIC CHARACTERISTICS**

<b>USE./PREP.</b>	Offers harmonious pairings with seafood, grilled fish, or sushi.
<b>T° SERVICE</b>	8 - 10
<b>COLOR</b>	Beautiful light yellow colour
<b>ODOR</b>	Subtle aromas of linden and lime
<b>FLAVOR</b>	A generous and easy-drinking wine, the fruit blankets a finish that is true to the typicity of the Riesling grape.

**ALLERGENS / IONIZATION / GMO**

<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.

**NUTRITIONAL VALUE PER 100 ml**

<b>ENERGY</b>	0	Kj	0	Kcal		
<b>FAT</b>	NC			g	<b>SATURATED FATTY ACIDS</b>	NC g
<b>CARBOHYDRATES</b>	NC			g	<b>SUGARS</b>	NC g
<b>DIETARY FIBERS</b>	NC			g	<b>PROTEINS</b>	NC g
<b>SALT</b>	NC			g		

**MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS**

<b>TOTAL BACTERIA COUNT</b>	NA	Cfu/g	<b>ACIDITY</b>	NC	± g/l
<b>YEAST</b>	NA	Cfu/g	<b>DENSITY</b>	NC	±
<b>MOLDS</b>	NA	Cfu/g	<b>PH</b>	NC	±
<b>BRIX</b>	NC	± 1 °B	<b>RESIDUAL SUGARS</b>	3,3	g/l



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