Technical specifications

F58035

G.D.C.

		G.D.C.							
COMMER	CIAL NAME								
LEGALE N	AME								
BRAND			JEAN GEILER	JEAN GEILER					
ORIGIN			FR	FR					
CUSTOM	TARIFF NUM	IBER	22042178	22042178					
NET VOLU	IME IN LITEF	RS	0,375	0,375					
% ALCOH	OL		12,50	12,50					
			PACKAGING						
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxlxL in mm)			QUANTITY		
PC	740	g	3273578400023	290	60	60			
CARTON	9,1	Kg	3273578442023	290	190	245	12		
LAYER		Kg		290	800	1200	228		
PALLET	705	Kg		1310	800	1200	912		

PRODUCT SPECIFICATION								
INGREDIENTS	Grapes							
GRAPE VARIETY	Pinot Gris							
VINTAGE	2022							
WINEMAKING	Stainless steel tank							
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	AOC ALSACE PINOT GRIS							
NOTES								
ORGANOLEPTIC CHARACTERISTICS								
USE./PREP.	Goes well with game, roast pheasant, duck, leg of lamb, pan-fried beef, hard cheeses, etc.							
T° SERVICE	8 - 10							
COLOR	Beautiful ruby red colour							
ODOR	A bouquet dominated by red fruit, light tobacco and a touch of chocolate.							
FLAVOR	Cherry red fruit							
	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	0	Kj	0	Kcal							
FAT	NC			g	SATURATED FATTY ACII	NC		g			
CARBOHYDRATES	NC			g	SUGARS		NC		g		
DIETARY FIBERS	NC			g	PROTEINS		NC		g		
SALT	NC			g							
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS											
TOTAL BACTERIA COUNT	NA C		fu/g	ACIDITY	NC		± g/l				
YEAST	NA		С	fu/g	DENSITY	NC		±			
MOLDS	NA		С	fu/g	PH NC				±		
BRIX	NC		±	1 °B	RESIDUAL SUGARS NC			٤	g/l		

Technical specifications

F58035

