




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			la vie en bio red 15% 70cl				
BRAND			LA VIE EN BIO				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042184				
NET VOLUME IN LITERS			0,250				
% ALCOHOL			13,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	452	g		0	0	0	
CARTON	5,6	Kg		0	0	0	12
LAYER		Kg		0	800	1200	252
PALLET	842	Kg		0	800	1200	1764



The product is not eligible for the program. The following information is required: a valid, valid and valid.

<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	Grapes
<b>GRAPE VARIETY</b>	
<b>VINTAGE</b>	
<b>WINEMAKING</b>	traditional harvest under thermoregulation in stainless steel vats. extraction by racking and pumping over at the start of alcoholic fermentation. long maceration: 3 to 4 weeks
<b>DDM/DLC</b>	This product contains 10% or more by volume of alcohol and is not labelled.
<b>STORAGE</b>	
<b>APPELATION</b>	red france wine – organic life (fr-bio-01)
<b>NOTES</b>	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>USE./PREP.</b>	pleasantly accompanies grilled red meats, mushroom risotto, aubergines with parmesan as well as mature goat cheeses.
<b>T° SERVICE</b>	Frais vers 16-18°C.
<b>COLOR</b>	deep ruby red color
<b>ODOR</b>	harmonious nose, a marriage between red fruits and spices
<b>FLAVOR</b>	ample and supple mouth, with an incomparable fruitiness. gourmet finish on fine spicy notes
<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>	0	<b>Kj</b>	0	<b>Kcal</b>			
<b>FAT</b>	NC			<b>g</b>	<b>SATURATED FATTY ACIDS</b>	NC	<b>g</b>
<b>CARBOHYDRATES</b>	NC			<b>g</b>	<b>SUGARS</b>	NC	<b>g</b>
<b>DIETARY FIBERS</b>	NC			<b>g</b>	<b>PROTEINS</b>	NC	<b>g</b>
<b>SALT</b>	NC			<b>g</b>			
<b>MICROBIOLOGICAL &amp; PHYSICO-CHEMICAL CHARACTERISTICS</b>							
<b>TOTAL BACTERIA COUNT</b>	NA		<b>Cfu/g</b>	<b>ACIDITY</b>	NC		<b>± g/l</b>
<b>YEAST</b>	NA		<b>Cfu/g</b>	<b>DENSITY</b>	NC		<b>±</b>
<b>MOLDS</b>	NA		<b>Cfu/g</b>	<b>PH</b>	NC		<b>±</b>
<b>BRIX</b>	NC		<b>± 1 °B</b>	<b>RESIDUAL SUGARS</b>			<b>g/l</b>



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