



G.D.C.

COMMERCIAL NAME						
LEGALE NAME			WHITE WINE			
BRAND			JOHANNES EGBERTS			
ORIGIN			DE			
CUSTOM TARIFF NUMBER			22042122			
NET VOLUME IN LITERS			0,750			
% ALCOHOL			8,50			
PACKAGING						
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxI in mm)		QUANTITY
PC	1150	g	4006542036374	307	76	76
CARTON	7,1	Kg	4006542636376	315	155	230
LAYER		Kg		315	800	1200
PALLET	725	Kg		1410	800	1200



PRODUCT SPECIFICATION	
INGREDIENTS	Semi-dry white wine
GRAPE VARIETY	100% cépages blancs variés (70% doivent être du Riesling / Muller Thurgau/ Kerner ou Silvaner
VINTAGE	2022
WINEMAKING	Coldfermentation in stainless steel
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	LIEBFRAUMILCH WINE QUALITY
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Passt zu den meisten Gerichten
T° SERVICE	10-12°
COLOR	Light yellow with golden reflexes
ODOR	A hint of apple, slightly apricots, influence of citrus and spices, flowery
FLAVOR	Apple , slight influence of apricots, flowery

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 ACIDS	NC g
CARBOHYDRATES	NC			g	SUGARS	NC g
DIETARY FIBERS	NC			g	PROTEINS	NC g
SALT	NC			g		

MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS					
TOTAL BACTERIA COUNT	NC	Cfu/g	ACIDITY	NC	± g/l
YEAST	NC	Cfu/g	DENSITY	NC	±
MOLDS	NC	Cfu/g	PH	NC	±
BRIX	NC	± 1 °B	RESIDUAL SUGARS	NC	g/l

