



G.D.C.

COMMERCIAL NAME							
LEGALE NAME			MADERE				
BRAND			COSTA ALVARO				
ORIGIN			PT				
CUSTOM TARIFF NUMBER			22042185				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			17,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1146	g	5411353120270	280	75	75	
CARTON	7,1	Kg	15411353120277	305	170	246	6
LAYER		Kg		305	800	1200	126
PALLET	758	Kg		1625	800	1200	630





PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, alcohol of viticultural origin, concentrated grape must, colouring agent (plain caramel), stabilisers (contains gum arabic and/or carboxymethylcellulose), preservatives (sulphites)
GRAPE VARIETY	Tinta Negra
VINTAGE	
WINEMAKING	Destemmed and pressed grapes, fermentation at controlled temperature.
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	MADERE
NOTES	<15 (LQ) mg/l
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Ideal to accompany soup, cheeses, sushi, dried fruits or even smoked salmon.
T° SERVICE	13 - 14
COLOR	Brownish tint with orange undertones
ODOR	Notes of wood and caramel
FLAVOR	Balanced between acidity and body with a good finish
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	532	Kj	127	Kcal		
FAT	0			g	SATURATED FATTY ACIDS	0 g
CARBOHYDRATES	8,4			g	SUGARS	8,4 g
DIETARY FIBERS	0			g	PROTEINS	0 g
SALT	0,01			g		
MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS						
TOTAL BACTERIA COUNT	NA		Cfu/g	ACIDITY	5,85	± g/l
YEAST	NA		Cfu/g	DENSITY	1,01823	±
MOLDS	NA		Cfu/g	PH	3,40	±
BRIX	NC		± 1 °B	RESIDUAL SUGARS	85	g/l

