Technical specifications

F02833

LIGHTHOUSE

G.D.C.

ALCOHOLFREE RED WINE
LIGHT HOUSE
DE
22029919
0,750
0,00



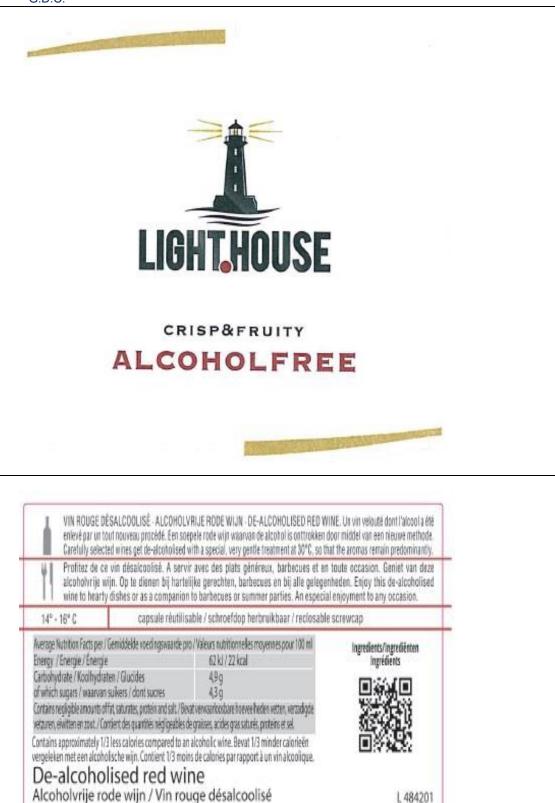
PACKAGING									
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxlxL in mm)			QUANTITY		
PC	1206	g	4003301064364	310	70	70			
CARTON	7,4	Kg	4003301064371	320	152	234	6		
LAYER		Kg		320	800	1200	150		
PALLET	759	Kg		1430	800	1200	600		

PRODUCT SPECIFICATION							
INGREDIENTS	Alcohol-free red wine, grape must, sugar, carbon dioxide and sulphur dioxide preservatives						
GRAPE VARIETY	Tempranillo - Shiraz						
VINTAGE							
WINEMAKING	Alcohol-free wine is not fruit juice, but a carefully selected wine that is carefully de-alcoholised at low						
	temperature after fermentation. This preserves the character of the wine. The nature of the wine does						
	not come from tasteless, odourless alcohol,						
DDM/DLC	Best before end : see packaging						
STORAGE	After opening the bottle, keep in a cool place with the cap closed. Drink within 2 months after opening.						
APPELATION							
NOTES							
ORGANOLEPTIC CHARACTERISTICS							
USE./PREP.							
T° SERVICE	14-16°C						
COLOR	Ruby colour						
ODOR	Fruity						
FLAVOR	Soft and fresh						
	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.						

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NUTRITIONAL VALUE PER 100 ml										
ENERGY	92	Kj	21	Kcal						
FAT	0			g	SATURATED FATTY ACIDS		0		g	
CARBOHYDRATES	4,9			g	SUGARS		4,3		g	
DIETARY FIBERS	0		g	PROTEINS		0		g		
SALT	0,004			g						
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS										
TOTAL BACTERIA COUNT	NC		C	fu/g	ACIDITY	5,51		±	g/l	
YEAST	<4		C	fu/g	DENSITY	1,027		:	Ė	
MOLDS	<4		C	fu/g	PH	3,4		-	Ė	
BRIX	NC		± ′	1 °B	RESIDUAL SUGARS	42,5	<u>-</u>	g	/l	

G.D.C.

B-6040 Jumet - BELGIUM



alcoholfree

Bottler/ Bottelaar/ Embouteilleur: Peter Mertes KG Weinkeller.

A consommer de préférence avant fin/Ten minste houdbaar tot einde/Best before end: 12.2026 Contains sulphites, bevat sulfieten, contient des sulfites

Bornwiese 4, D-54470 Bernkastel-Kues Product of the European Union