



G.D.C.

COMMERCIAL NAME							
LEGALE NAME		RED WINE					
BRAND		ELOSEGI					
ORIGIN		ES					
CUSTOM TARIFF NUMBER		22042284					
NET VOLUME IN LITERS		3,000					
% ALCOHOL		11,00					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxW in mm)			QUANTITY
PC	3170	g	8422288000411	215	103	172	
CARTON	12,9	Kg	4842288000419	218	215	353	4
LAYER		Kg		218	800	1200	44
PALLET	723	Kg		1010	800	1200	220



PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, potassium metabisulphite, metatartaric acid, arabic gum
GRAPE VARIETY	Vin d'Espagne récolte 2023
VINTAGE	
WINEMAKING	
DDM/DLC	To be consumed best 6 months after packaging
STORAGE	After opening the bib, store in a refrigerated environment for a maximum of 9 weeks.
APPELATION	ELOSEGI RED WINE
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	To be served with red meats, charcuterie and cheeses
T° SERVICE	14 -16
COLOR	Ruby red with garnet tones
ODOR	Floral aromas
FLAVOR	Wine with body, velvety, persistent taste and a floral flavour length in the mouth
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	260	Kj	62	Kcal			
FAT	NC			g	SATURATED FATTY ACIDS	NC	g
CARBOHYDRATES	0,10			g	SUGARS	0,10	g
DIETARY FIBERS	NC			g	PROTEINS	NC	g
SALT	NC			g			
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS							
TOTAL BACTERIA COUNT	NA		Cfu/g	ACIDITY	NC	± g/l	
YEAST	NA		Cfu/g	DENSITY	NC	±	
MOLDS	NA		Cfu/g	PH	NC	±	
BRIX	NC		± 1 °B	RESIDUAL SUGARS	NC	g/l	



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