Rue des Verreries 44a B-6040 Jumet - BELGIUM G.D.C.

Technical specifications

F04240

 COMMERCIAL NAME
 RED WINE

 LEGALE NAME
 RED WINE

 BRAND
 LA BOITE A VINS

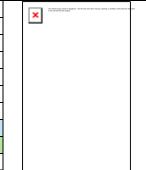
 ORIGIN
 FR

 CUSTOM TARIFF NUMBER
 22042984

 NET VOLUME IN LITERS
 5,000

 % ALCOHOL
 12,50

 PACKAGING



70712001102			, , , ,						
PACKAGING									
UNIT	GROSS WEIGHT		EAN CODE	DIMEN	SIONS	QUANTITY			
PC	5224	g	3700619346229	245	127	188			
CARTON	0,0	Kg		0	0	0	0		
LAYER		Kg		0	800	1200	36		
PALLET	0	Kg		1130	800	1200	144		

PRODUCT SPECIFICATION								
INGREDIENTS	Grapes							
GRAPE VARIETY	Assemblage rouge							
VINTAGE	2023							
WINEMAKING	The grapes are harvested at optimum ripeness. They are then destemmed and divided into two parts.							
	One undergoes a modern hot maceration process before the juices are fermented at low temperatures							
	in stainless steel tanks. This process extracts and enhance							
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	PAYS D'OC							
NOTES								
ORGANOLEPTIC CHARACTERISTICS								
USE./PREP.	Drink this wine with grilled meat, spaghetti bolognese or soft cheese.							
T° SERVICE	14-16°C							
COLOR	Ruby red color							
ODOR	On the nose, aromas of red fruit, currants, blackberries and notes of liquorice							
FLAVOR	The palate is round, full-bodied and fruity							
	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	ARBOHYDRATES NC			g	SUGARS		NC		g	
DIETARY FIBERS NC				g	PROTEINS		NC		g	
SALT	NC			g						
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS										
TOTAL BACTERIA COUNT	NA	NA Cf		fu/g	ACIDITY NC			± ε	g/l	
YEAST	EAST NA C1		fu/g	DENSITY NC			±			
MOLDS	NA		C	fu/g	PH	NC		±		
BRIX	NC		± ′	1°B	RESIDUAL SUGARS			g/l	l	

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G.D.C. × ×