




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			GOIYA				
ORIGIN			ZA				
CUSTOM TARIFF NUMBER			22042198				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			14,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	750	g	6004442000684	308	70	70	
CARTON	4,7	Kg	16004442000681	305	165	240	6
LAYER		Kg		305	800	1200	144
PALLET	579	Kg		1540	800	1200	720



The information provided is for informational purposes only. The information is not intended to be used for any other purpose. The information is not intended to be used for any other purpose.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, yeast, tartaric acid, enzymes, sulfur, yeast nutrients, tannins, bentonite, zeneth color
GRAPE VARIETY	
VINTAGE	2022
WINEMAKING	crushed in fermentation, overpressure of the pump during fermentation, wine aged in barrels, filtered and bottled
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.
STORAGE	Closed package, upright, protected from light, heat
APPELATION	goiya shiraz pinotage
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	accompanies a fairly wide variety of meats, pastas, pizzas and cheeses
T° SERVICE	légerement refroidi
COLOR	dark ruby red
ODOR	ripe red fruits, with a hint of pepper and spice
FLAVOR	deeply fruity, full and smooth red with quite rich spicy flavors
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 & PHYSICO-CHEMICAL CHARACTERISTICS							
TOTAL BACTERIA COUNT	NA		Cfu/g	ACIDITY	5,0-6,5	± g/l	
YEAST	NA		Cfu/g	DENSITY	NC	±	
MOLDS	NA		Cfu/g	PH	<3,8	±	
BRIX	NC		± 1 °B	RESIDUAL SUGARS	6,0-9,0	g/l	



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