




COMMERCIAL NAME							
LEGALE NAME			CAVA BRUT				
BRAND			CAVA JAUME				
ORIGIN			ES				
CUSTOM TARIFF NUMBER			22041013				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			11,50				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1600	g	8411277205654	319	85	85	
CARTON	9,8	Kg	8411277205586	333	178	270	6
LAYER		Kg		333	800	1200	102
PALLET	848	Kg		1815	800	1200	510



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PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	Méditerranéen
VINTAGE	
WINEMAKING	Cava Jaume Serra Brut Nature is made with the best white wines from grape varieties which are Macabeo, Parellada and Xarel lo. Before fermentation, add yeast and sugar. Fermentation in the bottle takes place in the traditional way at a temperature that do
DDM/DLC	2 years from the production date (see indication on the bottle)
STORAGE	Store at room temperature and away from sunlight. After opening, keep in a cool place (refrigerator). Use within 6 months after opening.
APPELATION	
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	To serve as an aperitif. Goes well with smoked salmon and caviar.
T° SERVICE	8 - 10
COLOR	Very light straw yellow colour. Small persistent bubbles.
ODOR	Nice intensity, toasted nose with hints of green apples and citrus fruits.
FLAVOR	Nice structure on the palate, round, expressive and pleasant to drink. The aftertaste is fresh and persistent.
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	283	Kj	68	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	NC		± g/l
YEAST	NA		Cfu/g	DENSITY	NC		±
MOLDS	NA		Cfu/g	PH	NC		±
BRIX	NC		± 1 °B	RESIDUAL SUGARS	NC		g/l



G.D.C.



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