Grandes Dist

Rue des Verreries 44a

B-6040 Jumet - BELGIUM

Technical specifications

F2630B

- G.D.C.

COMMER	CIAL NAME	G.D.C.								
LEGALE N			ROSE WINE	ROSE WINE						
BRAND			CAVAILLAN							
ORIGIN			FR	FR						
CUSTOM	TARIFF NUM	IBER	22042180	22042180						
NET VOLU	ME IN LITER	RS	0,250	0,250						
% ALCOH	OL		12,00	12,00						
			PACKAGING							
UNIT	T GROSS WEIGHT		EAN CODE	DIMENSIONS (HxlxL in mm)			QUANTITY			
PC	452	g	5411353263021	200	55	55				
CARTON	5,6	Kg	3552655023738	210	177	232	12			
LAYER		Kg		210	800	1200	252			
PALLET	842	Kg		1641	800	1200	1764			

PRODUCT SPECIFICATION								
INGREDIENTS	European wine							
GRAPE VARIETY	Vin de l'Union Européenne (UE)							
VINTAGE								
WINEMAKING	NC NC							
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.							
STORAGE	Closed package, away from light, heat, in a dry and ventilated place.							
APPELATION	LE CAVAILLAN							
NOTES								
ORGANOLEPTIC CHARACTERISTICS								
USE./PREP.	to enjoy as an aperitif, with tapas or an anchoyade. it can also accompany a whole meal for mixed							
	salads, grilled meat or fish on the barbecue, a risotto, a pizza or a pasta dish							
T° SERVICE	8 à 10°							
COLOR	deep rosé robe, hemmed with raspberry reflections							
ODOR	lively and intense nose structured around notes of red berries and floral tones							
FLAVOR	lovely fruity suppleness on the palate on aromas such as redcurrant and raspberry. the finish is long							
	and very fresh with floral notes (roses and white flowers)							
	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	294	Kj	70	Kcal						
FAT	NC			g	SATURATED FATTY ACI	NC		g		
CARBOHYDRATES	1,1		g	SUGARS 0		0,28		g		
DIETARY FIBERS	NC			g	PROTEINS		NC		g	
SALT	NC			g						
M	IICROB	IOLOC	SICAL & I	PHYSICO	OCHEMICAL CHARACT	ERISTIC	CS			
TOTAL BACTERIA COUNT	NA C		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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