Grandes Dist
Rue des Verreries 44a
B-6040 Jumet - BELGIUM

Technical specifications

F28110

G.D.C.

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COMMERCIAL NAME										-
LEGALE N	AME		WHITE WINE	WHITE WINE						
BRAND			WEINGARTNER	WEINGARTNER						
ORIGIN			FR	FR						
CUSTOM	TARIFF NUM	IBER	22042111	22042111						
NET VOLUME IN LITERS			0,750	0,750						
% ALCOH	OL		12,50	12,50						
			PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxlxL in mm)			QUANTITY			
PC	1198	g	3273570018059	350	70	70				
CARTON	7,5	Kg	3273575318055	355	70	70	6			
LAYER		Kg		355	800	1200	150			
PALLET	767	Kg		1570	800	1200	600			

PRODUCT SPECIFICATION						
INGREDIENTS	Grapes, sulfite					
GRAPE VARIETY	Riesling					
VINTAGE	2023					
WINEMAKING						
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	AOC ALSACE RIESLING					
NOTES	IOTES Can be kept for 2 to 5 years					
	ORGANOLEPTIC CHARACTERISTICS					
USE./PREP.	Offers harmonious pairings with seafood, grilled fish, or sushi.					
T° SERVICE	8 - 10					
COLOR	Beautiful light yellow colour					
ODOR	Subtle aromas of linden and lime					
FLAVOR	A generous and easy-drinking wine, the fruit blankets a finish that is true to the typicity of the Riesling					
	grape.					
	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.					

retaining to rooustums and rood ingredients treated with formating radiation.										
NUTRITIONAL VALUE PER 100 ml										
ENERGY	0	Kj	0	Kcal						
FAT NA				g SATURATED FATTY ACI		DS	NA		g	
CARBOHYDRATES	NC			g	SUGARS		NC		g	
DIETARY FIBERS	NA			g	PROTEINS		NA		g	
SALT	SALT NA			g						
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS										
TOTAL BACTERIA COUNT	NA	4 C		fu/g	u/g ACIDITY		NC		± g/l	
YEAST	NA		C	fu/g	DENSITY	NC			±	
MOLDS	NA		C	fu/g	PH NC				±	
BRIX NC ± 1		1 °B	RESIDUAL SUGARS 3,3				g/l			

