




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			WHITE WINE				
BRAND			WEINGARTNER				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042111				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			13,50				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1220	g	3273570018042	350	70	70	
CARTON	7,5	Kg	3273575318048	355	152	228	6
LAYER		Kg		355	800	1200	150
PALLET	767	Kg		1570	800	1200	600



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PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, sulphites
GRAPE VARIETY	Riesling
VINTAGE	2021
WINEMAKING	Lightning
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 GRAND CRU CONTROLEE
NOTES	Can be kept for 5 to 7 years
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Ideal partner for your refined dishes such as matelote, sushi, seafood, or Alsatian specialties.
T° SERVICE	8 - 10
COLOR	Beautiful, bright, pale yellow color
ODOR	Its bouquet reveals lovely floral notes, citrus, lime, and orange peel
FLAVOR	This rich fruity palette extends on the palate with a beautiful freshness and a hint of minerality, providing perfect balance.
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	NA			g	SATURATED FATTY ACIDS	NA	g
CARBOHYDRATES	NC			g	SUGARS	NC	g
DIETARY FIBERS	NA			g	PROTEINS	NA	g
SALT	NA			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	3,2		g/l



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