




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			WHITE WINE				
BRAND			GOIYA				
ORIGIN			ZA				
CUSTOM TARIFF NUMBER			22042195				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			12,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1226	g	6004442000561	295	80	80	
CARTON	7,6	Kg	16004442000568	300	170	250	6
LAYER		Kg		300	800	1200	144
PALLET	922	Kg		1650	800	1200	720



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<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	Grapes, yeast, tartaric acid, enzymes, sulfur
<b>GRAPE VARIETY</b>	Chardonnay - Sauvignon
<b>VINTAGE</b>	2023
<b>WINEMAKING</b>	selected yeast added to grape juice, refined with bentonite before adding carboxymethylcelluloses (cmc)
<b>DDM/DLC</b>	This product contains 10% or more by volume of alcohol and is not labelled.
<b>STORAGE</b>	Closed package, away from light, heat, in a dry and ventilated place.
<b>APPELATION</b>	GOIYA CHARDONNAY SAUVIGNON
<b>NOTES</b>	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>USE./PREP.</b>	Accompanies a fairly wide variety of meats, pastas, pizzas and cheeses
<b>T° SERVICE</b>	16
<b>COLOR</b>	Fruity and dry
<b>ODOR</b>	Very light straw
<b>FLAVOR</b>	Lime from chadonnay, citrus and green fig flavor from sauvignon
<b>ALLERGENS / IONIZATION / GMO</b>	
<b>ALLERGENS</b>	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
<b>GMO</b>	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
<b>IONIZATION</b>	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.

<b>NUTRITIONAL VALUE PER 100 ml</b>							
<b>ENERGY</b>	0	Kj	0	<b>Kcal</b>			
<b>FAT</b>	NC			<b>g</b>	<b>SATURATED FATTY ACIDS</b>	NC	<b>g</b>
<b>CARBOHYDRATES</b>	NC			<b>g</b>	<b>SUGARS</b>	NC	<b>g</b>
<b>DIETARY FIBERS</b>	NC			<b>g</b>	<b>PROTEINS</b>	NC	<b>g</b>
<b>SALT</b>	NC			<b>g</b>			
<b>MICROBIOLOGICAL &amp; PHYSICO-CHEMICAL CHARACTERISTICS</b>							
<b>TOTAL BACTERIA COUNT</b>	NA		<b>Cfu/g</b>	<b>ACIDITY</b>	6,38	±	<b>g/l</b>
<b>YEAST</b>	NA		<b>Cfu/g</b>	<b>DENSITY</b>	0,99555	±	
<b>MOLDS</b>	NA		<b>Cfu/g</b>	<b>PH</b>	3,60	±	
<b>BRIX</b>	23,5		± 1 °B	<b>RESIDUAL SUGARS</b>	6,83		<b>g/l</b>



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