




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			BARON DE LUZE				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042142				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			13,50				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1300	g	3429671947457	300	80	80	
CARTON	8,0	Kg	3429671947433	301	250	334	6
LAYER		Kg		301	800	1200	120
PALLET	655	Kg		1354	800	1200	480



Do not place dangerous goods in this box. The box may be used for other goods, provided it is suitable for the goods to be placed in it.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	Merlot – Cabernet Sauvignon- Cabernet Franc - Malbec
VINTAGE	2019
WINEMAKING	Traditional in temperature-controlled stainless steel vats - Finely oaked when matured
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	BARON DE LUZE T. VITIS BOISE
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	With red meats, smoked pork loin, carbonnade, vegetable lasagne, porcini mushrooms, cheeses.
T° SERVICE	17 - 18
COLOR	red, ruby, deep and limpid robe
ODOR	toasted nose, fine notes of coffee and cocoa, very ripe fruit
FLAVOR	ample and round mouth, present and well melted tannins
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	343	Kj	81	Kcal			
FAT	NC			g	SATURATED FATTY ACIDS	NC	g
CARBOHYDRATES	0,5			g	SUGARS	0,5	g
DIETARY FIBERS	0			g	PROTEINS	NC	g
SALT	0,1			g			
MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS							
TOTAL BACTERIA COUNT	NA		Cfu/g	ACIDITY	3,12		± g/l
YEAST	NA		Cfu/g	DENSITY	0,99		±
MOLDS	NA		Cfu/g	PH	3,53		±
BRIX	NC		± 1 °B	RESIDUAL SUGARS	NC		g/l



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