




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			ROSE WINE				
BRAND			LES GLANEUSES				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042180				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			12,50				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1400	g	3700619346281	307	83	83	
CARTON	8,6	Kg	3700619330112	317	199	296	6
LAYER		Kg		317	800	1200	96
PALLET	703	Kg		1735	800	1200	480



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PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, sulfites
GRAPE VARIETY	
VINTAGE	2024
WINEMAKING	light rosé, elaborated with a weak maceration with the skins which gives a very pale, slightly pink color. the grapes are harvested early in the morning when temperatures are cool to avoid oxidation. fermentation takes place in stainless steel tanks and a
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	the igp d'oc rose gleaners
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	to drink as an aperitif or with summer salads or even with a dish of pasta with seafood.
T° SERVICE	10 – 12C
COLOR	dress of a light salmon pink
ODOR	light aromas of strawberry, citrus and flowers
FLAVOR	an acidity balanced by a fruity length and a nice minerality
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	308	Kj	74	Kcal			
FAT	NC			g	SATURATED FATTY ACIDS	NC	g
CARBOHYDRATES	NC			g	SUGARS	NC	g
DIETARY FIBERS	NC			g	PROTEINS	NC	g
SALT	NC			g			
MICROBIOLOGICAL & PHYSICOCHEMICAL 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			g/l



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