



G.D.C.

<b>COMMERCIAL NAME</b>							
<b>LEGALE NAME</b>		WHITE WINE					
<b>BRAND</b>		NAMAQUA					
<b>ORIGIN</b>		ZA					
<b>CUSTOM TARIFF NUMBER</b>		22042195					
<b>NET VOLUME IN LITERS</b>		0,750					
<b>% ALCOHOL</b>		12,00					
<b>PACKAGING</b>							
<b>UNIT</b>	<b>GROSS WEIGHT</b>	<b>EAN CODE</b>	<b>DIMENSIONS (HxLxL in mm)</b>			<b>QUANTITY</b>	
PC	1226 g	6004442002749	290	70	70		
CARTON	7,6 Kg	16004442002746	300	157	230	6	
LAYER			300	800	1200	144	
PALLET	922 Kg		1515	800	1200	720	

PRODUCT SPECIFICATION	
<b>INGREDIENTS</b>	Grapes
<b>GRAPE VARIETY</b>	
<b>VINTAGE</b>	2022
<b>WINEMAKING</b>	selected yeast added to grape juice, refined with bentonite before adding carboxymethylcellulose (cmc)
<b>DDM/DLC</b>	Maximum 1 year after bottling
<b>STORAGE</b>	Closed package, upright, protected from light, heat
<b>APPELLATION</b>	
<b>NOTES</b>	

ORGANOLEPTIC CHARACTERISTICS	
<b>USE./PREP.</b>	this full-bodied wine goes very well with light pasta dishes, mild cheese, poultry and seafood
<b>T° SERVICE</b>	
<b>COLOR</b>	characteristics of a grassy crop
<b>ODOR</b>	notes of freshly cut grass
<b>FLAVOR</b>	bursting with flavors of asparagus and herbs, is easy to drink with its fresh acidity

ALLERGENS / IONIZATION / GMO	
<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.

NUTRITIONAL VALUE PER 100 ml							
<b>ENERGY</b>	0	Kj	0	Kcal			
<b>FAT</b>	NC			g	<b>SATURATED FATTY ACIDS</b>	NC	g
<b>CARBOHYDRATES</b>	NC			g	<b>SUGARS</b>	NC	g
<b>DIETARY FIBERS</b>	NC			g	<b>PROTEINS</b>	NC	g
<b>SALT</b>	NC			g			

MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS					
<b>TOTAL BACTERIA COUNT</b>	NA	Cfu/g	<b>ACIDITY</b>	5,5-7,0	± g/l
<b>YEAST</b>	NA	Cfu/g	<b>DENSITY</b>	NC	±
<b>MOLDS</b>	NA	Cfu/g	<b>PH</b>	<3,5	±
<b>BRIX</b>	NC	± 1 °B	<b>RESIDUAL SUGARS</b>		g/l

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The figures and data in this document are indicative		



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