Rue des Verreries 44a B-6040 Jumet - BELGIUM

Technical specifications

FL3155

- G.D.C.

		G.D.C.													
COMMER	CIAL NAME														
LEGALE N	AME		RED WINE	RED WINE											
BRAND			NAMAQUA	NAMAQUA											
ORIGIN			ZA	ZA											
CUSTOM	TARIFF NUM	IBER	22042196												
NET VOLU	IME IN LITER	RS	0,750	0,750											
% ALCOH	OL		13,50	13,50											
			PACKAGING												
UNIT	IT GROSS WEIGHT		EAN CODE	DIMEN	ISIONS	(HxlxL in mm)	QUANTITY								
PC	1226	g	6004442004057	290	70	70									
CARTON	7,6	Kg	16004442004054	300	157	230	6								
LAYER		Kg		300	800	1200	144								
PALLET	922	Kg		1515	800	1200	720								

PRODUCT SPECIFICATION							
INGREDIENTS	Grapes						
GRAPE VARIETY							
VINTAGE	2022						
WINEMAKING							
DDM/DLC	2 years from the production date (see indication on the bottle)						
STORAGE	Closed package, away from light, heat, in a dry and ventilated place.						
APPELATION	n/A						
NOTES							
ORGANOLEPTIC CHARACTERISTICS							
USE./PREP.	goes very well with rich foods such as beef, pasta and strong cheeses						
T° SERVICE	16°C						
COLOR	dark ruby red						
ODOR	notes of black currant fruits, ripe wine that leaves a velvety taste						
FLAVOR	black fruit typical of cabernet sauvignon with good structure						
	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.						

ENERGY	0	Kj	0	Kcal						
FAT	NC		g	SATURATED FATTY ACIDS		NC		g		
CARBOHYDRATES	NC		g	SUGARS		NC		g		
DIETARY FIBERS	NC			g	PROTEINS		NC	2		
SALT	NC			g						
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS										
TOTAL BACTERIA COUNT	NA		C	fu/g	ACIDITY	0-6,5		± g/l		
YEAST	NA Cfu/g		DENSITY	NC		±				
MOLDS	NA		C	fu/g	PH	<3,8		±		
BRIX	NC		± ′	1 °B	RESIDUAL SUGARS			g	/l	

NUTRITIONAL VALUE PER 100 ml

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