Grandes Dist
Rue des Verreries 44a
B-6040 Jumet - BELGIUM

ENERGY

0

Κj

0

Technical specifications

FL3167

G.D.C.

		G.D.C.						1		
COMMERCIAL NAME									The latest angressment for displaced. The 16 may have laten second, resurrors, or distinct, lately that the bit best such case of the and facilities.	
LEGALE NAME			namaqua cabernet sa	namaqua cabernet sauvignon 13.5% 3l						
BRAND			NAMAQUA	NAMAQUA						
ORIGIN			ZA	ZA						
CUSTOM TARIFF NUMBER			22042198	22042198						
NET VOLUME IN LITERS			3,000	3,000						
% ALCOHOL			14,50	14,50						
			PACKAGING							
UNIT GROSS WEIGHT		EAN CODE	DIMENSIONS (HxlxL in mm) QUANT			QUANTITY				
PC	3312	g	16004442004955	0	0	0				
CARTON	13,4	Kg		260	205	388	4			
LAYER		Kg		260	1200	800	48			
PALLET	983	Kg		1760	1200	800	288			

PRODUCT SPECIFICATION						
INGREDIENTS	Grapes					
GRAPE VARIETY						
VINTAGE						
WINEMAKING						
DDM/DLC	To be consumed best 6 months after packaging					
STORAGE	After opening the bib, store in a refrigerated environment for a maximum of 9 weeks.					
APPELATION namaqua cabernet sauvignon						
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.					

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				

NUTRITIONAL VALUE PER 100 ml

Kcal

Grandes Distilleries de Charleroi S.A. Rue des Verreries 44a B-6040 Jumet - BELGIUM FL3167 Technical specifications G.D.C. × ×