

Technical Sheet

Gaivota

PRODUCT

White Wine 10°

BRAND

Gaivota

VARIETIES

Blend of traditional varieties

APPEARANCE / COLOR

Crystalline / Citrus

AROMA / FLAVOR

With a critical aroma and flavor, it is very fruity, lively, fresh and elegant. It has a long and smooth finish.

VINIFICATION

Total destemming, pneumatic pressing and alcoholic fermentation at 18°C.

HARMONIZATION

Ideal to accompany fish dishes, seafood and salads, at a temperature between 9°C and 12°C.



ANALYTICAL PARAMETERS

ALCOHOLIC VOLUME	10 %
TOTAL ACIDITY	5,0 g/l
CORRECTED VOLATILE ACIDITY	0,2 g/l
FREE SULFUR DIOXIDE	40 mg/l
TOTAL SULFUR DIOXIDE	120 mg/l
TOTAL SUGARS	1,5 g/l
pH	3,3

INGREDIENTS

Grapes, acidity regulator (contains citric acid and/or L-(+)-tartaric acid), stabilizing agent (potassium polyaspartate), preservatives and antioxidants (**sulfur dioxide**, potassium sorbate).

NUTRITIONAL DECLARATION (Per 100ML)

ENERGY	236 kJ / 56 kcal
LIPIDS	0 g
	0 g
CARBOHYDRATES	0,15g
	0,15 g
PROTEINS	0 g
SALT	0 g



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INTENDED USE

Ready to drink. Can be mixed with other beverages. Intended only for consumers over 18 years of age. The consumption of alcoholic beverages should be avoided by pregnant women, people taking medication, people who are going to drive and people allergic to sulfites. Should be drunk in moderation.

CONTAINS SULPHITES.

STORAGE

The product must be stored in a dry, clean, cool, ventilated place away from light.

LOGISTICS INFORMATION



1 L

GROSS PACKAGE WEIGHT

1,13Kg

BOX DIMENSION

36,5 X 19,5 X 22 cm

BOXES PER EURO PALLET

72 (Cx:12*1L)

COD EAN

5600202949166

GROSS BOX WEIGHT

12,2 Kg

PACKAGING BY EURO PALLET

864

TRANSPORTATION CONDITIONS

The product must be transported safely, at room temperature and the transport medium must be dry, clean and protected from light.

MICROBIOLOGICAL CHARACTERISTICS

Pathogenic microorganisms that pose a risk to the health of consumers due to the properties of wine do not develop. However, other microorganisms may develop that could compromise the quality of the product, for which there are no limits established by law. Ex.: yeast.

CHEMICAL CHARACTERISTICS

Ochratoxin A: 2.0µg/Kg (Reg. (UE) N° 2023/915 , in its current wording)

Lead ≤ 0,15 µg/ Kg (Reg. (UE) N° 2023/915 , in its current wording)

Copper ≤ 1 mg/ L (Reg. (CE) 2019/934 , in its current wording)

Sulfur dioxide (SO₂): ≤ 200 mg/l (Reg. (UE) 2019/934 , in its current wording)

Pesticide Residues ≤ LMR (Reg. (CE) n° 396/2005 , in its current wording)

LABELING

Mandatory Indications, under Ordinance No. 26/2017 of January 13 and its amendments: Brand, Product designation, Indication of origin, Bottler reference, Nominal volume, Alcohol content, Indication of allergens, Batch.



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