

Technical Sheet

Merendeiro



PRODUCT
Red Wine 10.5°

APPEARANCE / COLOR
Clear / Ruby Red

BRAND
Merendeiro

AROMA / FLAVOR
Fruity aroma with hints of wild berries. Soft flavor with balanced tannins.

VARIETIES
Blend of traditional varieties

VINIFICATION
Total destemming, intense skin maceration and controlled alcoholic fermentation.

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

ANALYTICAL PARAMETERS

ALCOHOLIC VOLUME	10,5 %
TOTAL ACIDITY	5,2 g/l
CORRECTED VOLATILE ACIDITY	0,30 g/l
FREE SULFUR DIOXIDE	45 mg/l
TOTAL SULFUR DIOXIDE	120 mg/l
TOTAL SUGARS	2 g/l
pH	3,40

INGREDIENTS

Grapes, preservatives and antioxidants (**sulfur dioxide**, potassium sorbate, L-ascorbic acid), stabilizing agent (potassium polyaspartate), acidity regulator (lactic acid), gases and packaging gases (carbon dioxide).

NUTRITIONAL DECLARATION (Per 100ML)

ENERGY	248 kJ / 59 kcal
LIPIDS	0 g
of which saturated	0 g
CARBOHYDRATES	0,2 g
of which sugars	0,2 g
PROTEINS	0 g
SALT	0 g

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



6 x 75 CL

BOTTLE GROSS WEIGHT

1,12 Kg

BOX DIMENSION

24 X 15 X 33 cm

BOXES PER EURO PALLET

100 BOXES (25X4)

5 L

PET GROSS WEIGHT

5,07 Kg

PET PER EURO PALLET

105

COD EAN

5600202948985

GROSS BOX WEIGHT

6,75 Kg

BOTTLES PER EURO PALLET

600

COD EAN

5600202949029

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.



T +351 259 468 062/62
F +351 259 468 064



geral@casafontepequena.pt
www.casadafontepequena.com



Centro de Engarrafamento | Head Office
Parque empresarial de Vila Pouca de
Aguar, Lotes 26-31
5450-280 Vila Pouca de Aguiar