

BASE POUR SANGRIA ROUGE 1 L

EAN 1 L 54 200532 0718 1

EAN 6x1 L 54 200532 0722 8

FICHE TECHNIQUE – 25.07.2019

Ingrédients : vin rouge, sucre, alcool, arômes naturels.

Contient des sulfites.

Valeurs nutritionnelles par 1 L

% d'alcool	14,9% vol
Sucre	70 g
- Sacarose*	30 g
- Fructose + glucose	40 g
Arômes naturels	0,0025 ml
Masse	1,055 g

*De sucre et fructose + glucose de moût concentré. Le produit final contient les sucres ajoutés et les sucres du vin.

Allergènes

+ = présent

- = absent

? = contamination croisée possible

Gluten	
Crustacés	
Œufs	
Poisson	
Arachides	
Soja	
Lait (y compris le lactose)	
Fruits à coque	
Céleri	
Moutarde	
Graines de sésame	
Anhydride sulfureux et sulfites en concentrations de plus de 10 mg/kg ou 10 mg/litre en termes de SO ₂	+
Lupin	
Mollusques	

BASE POUR SANGRIA ROUGE 1 L

EAN 1 L 54 200532 0718 1

EAN 6x1 L 54 200532 0722 8

FICHE TECHNIQUE – 25.07.2019

Shelf life

Shelf life	There is no legal shelf life.
Best before	<p>In this product we have to consider the 'best before' of the aromatised wine and the 'best before' due to the packaging.</p> <p>The aromatized wine could be fine within two years after harvest. So if we bottle now vintage 2018, this product could be best before December 2020.</p> <p>But 'bag' suppliers recommend the consumption of the 'red wines' filled in BIBs within one year after filling. Once opened the BIB, the product will keep its characteristics till 12 months after filling as air cannot get in.</p>

Storage

The best storage is in a place with a room temperature within 15°C and 20°C with no humidity.

Legislation

Produced under the UE rules

Packaging

Packaging	1 L Bottle
Weight of the bottle	1,465 kg
Logistics	95 cases/Europallet (5 layers x 19 cases)
Weight of the pallet	860,05 kg

Product lot number

L-FXXXX

- F: bottling line
- XXXX: correlative number that changes with each bottling

BASE POUR SANGRIA ROUGE 1 L

EAN 1 L 54 200532 0718 1

EAN 6x1 L 54 200532 0722 8

FICHE TECHNIQUE – 25.07.2019

Tasting

Colour	Bright cherry red colour
Nose	Intense aromas of very ripe red fruit, and hints of orange
Mouth	Sweet and refreshing drink

Foodpairing

Ideal for aperitifs, typical party cocktails as well as for taking on its own. Serve chilled in a jug with slices of citrus, fruits and ice.