



TETRA PACK WHITE WINE TECHNICAL DATA SHEET



MANUFACTURING PROCESS:

Our wines undergo a process of clarification and further filtration, correction and stabilization. Before bottling, wines are micro-filtered as well.

VARIETY:

Airén 2012.

ORGANOLEPTIC CHARACTERISTICS:

APPEARANCE: Bright pale yellow with some greenish hints.

AROMA: Fresh and lightly fruity.

PALATE: Soft and harmonious.

SERVING TEMPERATURE:

Between 8 and 10°C.

GASTRONOMY:

Ideal with light meals, specially fish, seafood, soups and poultry.

ANALYSIS:

Alcohol: 11.5% Vol ± 0.3
Vol. Acid. gr/l: 0.33 ± 0.15
Total Acidity gr/l: 5 ± 0.5
FreeSO² mg/l: 39 ± 8
Total SO² mg/l: 110 ± 15
PH: 3.55 ± 0.3
Sugar gr/l: 0 ± 4

LOGISTIC DETAILS:

Volume brick: 1 l
Measures brick: 206 x 106 x 296 mm
Gross Weight brick: 1.015 kg
Closure: recap
Measures brick: 60 x 90 x 196 mm
Gross weight case: 12.367 kg.
60 cases / pallet EURO
12 cases x 5 layers
Measures pallet: 0.80 x 1.20 x 1.16 m
Gross weight pallet: 760.53 kg

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