

 EL PROGRESO Sociedad Cooperativa	FICHA TÉCNICA DE PRODUCTO Ref.: 134_HP Tinto Roble	Última revisión 09/08/2024
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Trade name of the product: HUERTO DE PALACIO TINTO ROBLE

EAN13 product code:	8437002687403
Name of the product under current legislation:	
Red wine aged in barrels for 3 months Vino de La Tierra de Castilla - Protected Geographical Indication (I.G.P.)	
Harvest year and batch:	
Vintage: 2024 Batch: L-XXXXX	
Made and bottled by:	El Progreso Sdad. Coop. de C-LM
Bottler registration:	RE CLM-203/CR
Place of origin:	Villarrubia de los Ojos, Ciudad Real, Castilla-La Mancha, Spain.
Trademarks under which it is made and bottled:	
HUERTO DE PALACIO	
Composition (Additives, allergens, etc.)	
Wine obtained exclusively by alcoholic fermentation of fresh grapes (Tempranillo). Additives: Tartaric acid, Nitrogen. Allergens: Contains sulfites.	
Treatments	
This product has been clarified, centrifuged, stabilized and filtered.	

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Tasting note:

Intense wine with a ripe cherry color that preserves purple hues. On the nose, the nuances of toasted wood, red fruit and licorice can be appreciated.

It can be presented in:

- Separate units of 75 cL bottles.
- Box of 6 units of 75 cL bottles.

EAN13 CODE (Box of 6 units): 8437002687984

Presentation



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Packaging Material:

Bordeaux bottle 75CL NOVA

MICROGRANULATED CORK 44x24 mm

Black polyethylene and aluminum capsule with Tierra de Castilla detail in white.



Cardboard box of 6 units of kraft color with black details.



Label:



*Los colores mostrados en las imágenes no corresponden con el color exacto en la realidad.

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Storage Conditions:	Store in a cool, dry place away from sunlight. It is recommended that once opened it be kept refrigerated in an upright position.
Transportation Conditions:	It is recommended to transport it in the coolest and most hygienic conditions possible.

Pairing and serving temperature:

Perfect to accompany meat stews, stews, game and cured cheeses.

It is recommended to serve at the temperature indicated on the label.

Nutritional value:

NUTRITIONAL INFORMATION PER 100 mL / AVERAGE VALUES:

Energy value kJ/100ml	381,89
Energy value kcal/100ml	91,38
Carbohidrates g/100mL	1,54
Sugars g/100mL	0,35
Sodium Chloride g/100mL	0,00
Proteins g/100mL	0,00
Fat g/100mL	0,00

Chemical composition:

Volatile acidity (g/L)	0.01 - 0.65	Residual sugar (g/L)	0,2 - 4
Total acidity (g/L)	4 - 6	Free SO2 (mg/L)	10 - 50
pH	3 - 3.8	Total SO2 (mg/L)	<130

Expected use of the product (recommendations):

Intended use: direct human consumption. Expected use: It can also be used as an ingredient in cooking recipes. Beverage indicated for people over 18 years of age. Not recommended for pregnant women.

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Net quantity: 75 cL	Approx. alcohol percentage: 13.5% vol
Shelf life (best before):	
Does not apply.	
Quality specifications for the product:	
This product does not contain and has not been derived from genetically modified organisms, in any of its starting materials and processing steps. The product complies with Regulation (EC) No. 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC and its subsequent amendments. At all times we use packaging materials and articles that have been manufactured under Regulation 10/2011 of January 14, 2011, which establishes specific requirements for the manufacture and marketing of materials and articles intended to come into contact with food. In relation to contaminant content, the product complies with the limits established in Regulation 1881/2006 for Ochratoxin A and Pb and its subsequent amendments. The food information provided to the consumer on this product is based on EU Regulation 1169/2011 (October 25, 2011) AND EU Regulation 2021/2117 (December 2, 2021). The product complies with the production and labeling standards in force for wines with Protected Geographical Indication Tierra de Castilla. The company is ISO 9001 and IFS certified for its Quality Management System and food safety:	
	
<i>ISO 9001: Mostos y Vinos.</i>	<i>Algunos productos están excluidos del alcance de la evaluación IFS FOOD y los detalles de la exclusión se pueden proporcionar previa solicitud.</i>
Responsable de revisión Pedro J. Fernández	