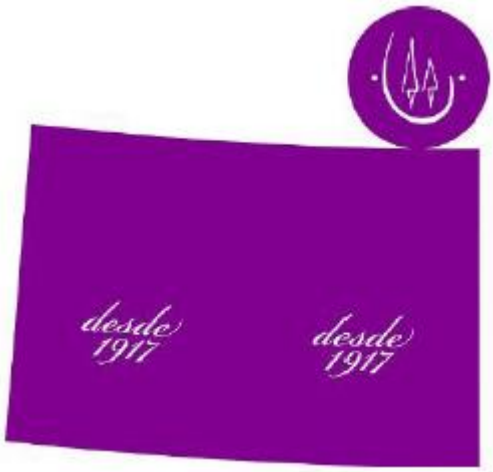
Product trade name:

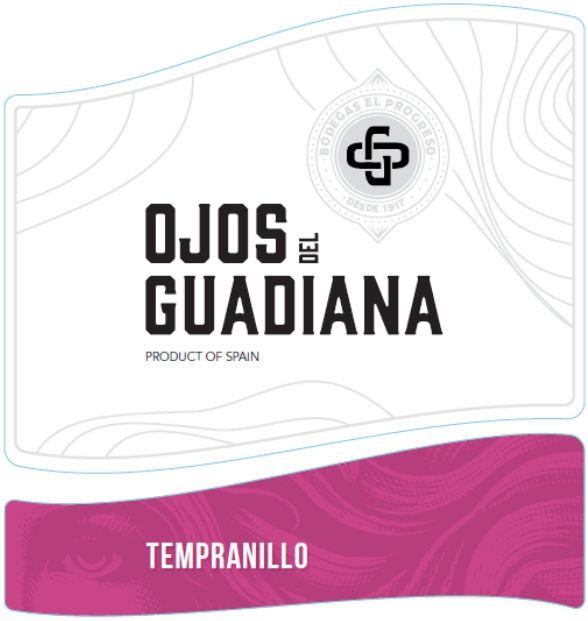
OJOS DEL GUADIANA TEMPRANILLO

EAN13 product code:	**8437002687083**
Product appellation under current legislation:	
Young red wine **Wine with Denomination of Origin La Mancha (D.O.P.)**	
Vintage and Batch number:	
Vintage: 2024 **Batch: L-XXXXX**	
Produced and bottled by:	El Progreso Sdad. Coop. de C-LM
Bottler registration:	RE CLM-203/CR
Origin:	Villarrubia de los Ojos, Ciudad Real, Castilla-La Mancha, Spain.
Commercial brands under which it is produced and packaged:	
OJOS DEL GUADIANA	
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.	

Tasting note:	
Garnet red color with purple tones. Clean and fruity aroma. It tastes balanced and tasty.	
Presentation	It can be presented in: – Separate units of 75 cL bottles. – Box of 6 units of 75 cL bottles. COD. BARCODE EAN13: 8437002687625

Packaging materials	Bordeaux bottle 75CL ECOVA EFICIENTE MICROGRANULATED CORK 44x24mm Polyethylene and aluminium complex capsule  Cardboard box of 6 units, kraft color with black details.

Labeling:



The colors shown in the images do not correspond to the exact color in reality..

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

Pairing and serving temperature:

Ideal to accompany with roasts, fowl, pates and 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
Valor energético kcal/100ml	91,38
Carbohydrates g/100mL	1,54
Sugars g/100mL	0,35
Sodium chlorideg/100mL	0,00
Proteins g/100mL	0,00
Fat g/100mL	0,00

Chemical composition:

Volatile acidity (g/L)	0.01 - 0.65	**Azúcar residual (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

Intended and expected use of the product (recommendations):

Intended use: direct human consumption. Expected use: it can also be used as an ingredient in cooking recipes. Suitable drink for people over 18 years old. Not recommended for pregnant women.

Net quantity: 750 ML	**Percentage of alcohol aprox.: 13%vol.**

Shelf life (preferred consumption):

Not applicable.

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, packaging materials have been manufactured under Regulation 10/2011, 14th January 2011, that stablished specific requirements of manufacturing and marketing of materials and objects 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 (25 October 2011) AND EU Regulation 2021/2117 (2 December 2021).

The product complies with the current production and labeling standards for wines with Protected Geographical Indication.

The company is ISO 9001 and IFS certified for its Quality Management System and food safety:

ISO 9001 BUREAU VERITAS Certification

ISO 9001: Mostos y Vinos.

IFS Food

Algunos productos están excluidos del alcance de la evaluación IFS FOOD y los detalles de la exclusión se pueden proporcionar previa solicitud.

Responsible for review Pedro J. Fernández