

Gemargo Wine Company

Specification Sheet

Version: 1.0

Revision #: N/A

WINE TYPE: WHITE WINE

ANALYSIS	SPECIFICATION
ALCOHOL %	10-14%
BRIX	-2.5-0.0 B
VOLATILE ACIDITY (G/100 ML)	0.010 -0.150 G/100 ML
FREE SO2	5-45 PPM
TOTAL SO2	5-350 PPM
SALT (IF APPLICABLE)	1.5-1.9 G/ 100 ML
DESCRIPTION	DISPLAYING ORGANOLEPTIC PROPERTIES OF HIGH QUALITY WHITE WINE
INGREDIENTS	GRAPES, YEAST, TARTARIC ACID
APPEARANCE	YELLOW/GOLD LIQUID
PH	3.40-3.80
SHELF LIFE	IF KEPT COLD UP TO A YEAR, IF KEPT WARM, 4 MONTHS
SHIPPING	SHIPPED IN MY COMPANY TRUCK
STORAGE	COLD STORAGE IS PREFERRED, BUT NOT NECESSARY
PACKAGING	BUCKETS, DRUMS, AND TOTES, ALL FOOD GRADE
MICROBIOLOGICAL	WINE IN STERILE FILTERED PRIOR TO LOADING
ALLERGEN	CONTAINS SMALL AMOUNT OF SO2
LOT CODE	11DRWCA 11F211 2011 DRY WHITE CALIFORNIA, 2011 FOWLER, BATCH 211

Date: 8-22-12

Manager: 