

DETUNDA SPARKLING

BRUT

CHARACTERISTICS

DETUNDA sparkling wine is fresh and fruity with hints of ripe pear and green apple.

The delicate bubbles and luscious flavours give it a crisp clean and lively finish.

DETUNDA Sparkling wine should be enjoyed with rice, pasta, stews or roasts and is highly recommended to enjoy with fish.

Sparkling white wine by adding CO₂.
Serve between 5° and 8° C.

Alcohol content: 10% Vol.

Total acidity in tartaric acid: 4,5 - 7 gr/l

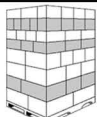
Volatile acidity: 0,15 - 0,50 gr/l

Sorbic acid: 160 - 175 mg/l

Carbonic pressure: Min 3 bar.

Residual sugar: 8 - 12 gr/l

Total SO: < 180 mgr/l



Type of packaging: Glass bottle - Ecova	Units per box: 6	Units per pallet: 600 bottles
Capacity: 75 cl.	Box weight: 8,87 kgs	Mesurements: 80 x 120 x 147
Gross weight: 1,2 Kgs.		Pallet weight: 875 kgs
Height: 29,7 cm	Mesurements: 16,5 x 32 x 25 cm.	Box per pallet: 100
EAN code: 8436549700941		Box per layer: 20
TARIC/CUSTOM code: 2241098	EAN code: 8436549700965	Layers per pallet: 5

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