

NUMBER OF REPORT

A1361672020

Applicant details: Bodegas Virgen de la Sierra, s.c
 Direction: Avda. de la Cooperativa 21-23.
 City: Villaroya de la Sierra. ZARAGOZA 50310

Sample description: Red wine
 Customer reference: Cruz de Piedra Seleccion Especial 2019 Lote 20216
 Collected by: Customer
 Volume and type of package: 750 ml Glass bottle
 Arrival date to laboratory: 10/06/2020

Analysis start date: 10/06/2020 Analysis end date: 11/06/2020

Sample ID: 136167

Exportation Analysis

METHOD	PARAMETER	TECHNIQUE	UNITY	RESULT
PNT-04-02	Adquired Alcoholic Strength	NIR	% vol.	14,99
PNT-04-02	Alcoholic Strength Total	Calculation	% vol.	15,01
PNT-05-02	pH	Potenciometer	udes. pH	3,46
PNT-05-02	Total Acidity Tartaric	Volumetric	g/l	5,37
PNT-07-01	Acetic Acid	Enzymatical	g/l	0,45
PNT-09-01	Glucose+Fructose	Enzymatical	g/l	0,41
PNT-41-01	Citric Acid	Enzymatical	g/l	<0,10
PNT-10-02	Total Sulphur Dioxide	Volumetric	mg/l	59
PNT-40-02	Density (20°C)	Electronic densimeter	g/cm3	0,98979
PNT-40-02	Total Dry Extract	Calculation	g/l	27,9
PNT-03-01	Methanol	GC-FID	mg/l	121



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Date: 11 de junio de 2020

Ana Otero
Directora técnica

Analytical uncertainty is calculated and is available upon request.

The results only attest to the sample analyzed.

Customer reference has been provided by the client, the laboratory is not responsible for such information.

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