Pardina White Cooking Wine

UNIT: 10LTR





Description

Produced in Southwest Spain at Bodegas Lopez Morenas, Extremadura. Lopez Morenas uses modern state-of-the-art technology yet still respects old tradition and has been making high-quality wines for over 5 decades.

The unique production process which slowly reduces the ABV of the wine before a pinch of salt is added.

Since the lower ABV is not achieved through the traditional industrial de-alcoholisation method of boiling the wine you lose none of the flavours or natural characteristics of the wine.

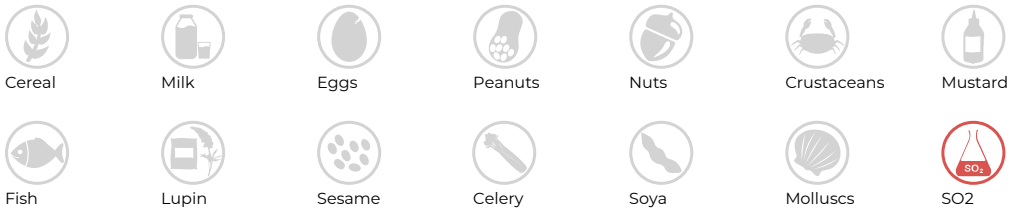
Available in 3LTR & 10LTR

Bag-in-Box for easy use in the professional kitchen.

They have a 18-month shelf life from the date of manufacture and can be used for six weeks once opened.

100% derived from the grape

Allergen Information



Contains Cereal	No
Contains Gluten	-
Contains Milk	No
Contains Eggs	No
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No
Contains SO2	>10mg

Nutrition

Typical Values	Per 100g/ml
Energy	33 kJ
	8 kcal
Fat	0 g
- of which saturates	0 g
Carbohydrates	0.2 g
- of which sugars	0.1 g
Fibre	g
Protein	0.1 g
Salt	0.5 g

Dietary Information

Suitable for Vegetarians	Yes
Suitable for Vegans	Yes
Suitable for Sufferers of Lactose Intolerance	
Suitable for Coeliacs	
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

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Ingredients	Partially de-alcoholised Pardina wine, (85%) water, salt (0.5%), Antioxidant (Ascorbic Acid) Preservatives, (**SULPHUR DIOXIDE**, Potassium Sorbate).
Directions for Use	Cooking
Storage Instructions	Ambient
Packaging	GTIN: Inner GTIN: 5060392099490 Weight/Volume: Packaging Type:
Country of Origin	Spain

All Allergen and Nutrition information drawn from www.erudus.com on 24/11/2026

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