

Sample code Nr. 323-2026-00002200

Report Date 09/02/2026

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Analytical Report Nr.

AR-26-XV-005230-01 / 323-2026-00002200



Quinta do Pingão - Sociedade Agrícola, Lda

For the attention of Levy

Rua Padre José Fernandes Pata, Nº 12

3060-011 Cantanhede

PORTUGAL

Sample description	Wines		
Sample reception date :	21/01/2026		
Analysis starting date :	23/01/2026	Analysis end date:	09/02/2026
Sampling/Transport :	Transport via carrier		

The information in the table below has been provided by the client and the laboratory is not responsible for it.

Sample described as :	Vinho		
		Packaging	Conditioned in a glass bottle
Lot number	027	Responsible for sampling	Client responsibility

		Results (uncertainty)
AQ634	AQ Calorific value (kcal) Method : Internal method Energy value (kcal)	3.0 kcal/100 g
AQ635	AQ Calorific value (kJul) Method : Internal method Energy value (kJ)	12.9 kJ/100 g
AQ633	AQ Carbohydrates (sugars+poliols) Method : Internal method Carbohydrates	0.6 %
AQ631	AQ Fat considered as negligible Method : Internal method Fat considered as negligible	-
AQ615	AQ Fiber considered as negligible Method : Internal method Fiber negligible because the product nature	-
AQ636	AQ Glycerol Method : Internal Method Glycerol	5.61 g/l
AQ630	AQ Protein considered as negligible Method : Internal method Protein considered as negligible	-
AQ632	AQ Starch considered as negligible Method : Internal method Starch considered as negligible	-

Chemistry		Results (uncertainty)
AQ055	AQ Density (liquids) Method : Internal Method VA-TM9380 densitometer Relative density 20/20 Density (20°C)	0.9910 0.9893 (± 0.0005) g/cm³
AQ015	AQ Total acidity Method : Internal Method Acidity in wine (in tartaric acid) Acidity in wine (in H2SO4)	5.5 g/l 3.6 g/l
AQ355	AQ Effective Alcoholic Grade Method : Internal Method Total alcoholic grade Alcoholic grade nominal	Is no declared ° 11.5 °
AQ148	AQ Sodium Method : ME-TM3571F-AAS (a) Sodium (food)	<0.0025 g/100 g
AQ177	AQ Sugars profile: Method : Internal Method CR-TM5724 IC-PAD (a) Fructose (a) Galactose (a) Glucose	<0.1 % <0.1 % <0.1 %

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Chemistry	Results (uncertainty)
AQ177 AQ Sugars profile: Method : Internal Method CR-TM5724 IC-PAD	
(a) Lactose	<0.1 %
(a) Maltose#	<0.1 %
(a) Sucrose	<0.1 %
(a) Total Sugar	<0.1 %
(a) reducing sugars	<0.1 %
(a) #maltose + raffinose (pulse & some cereals)	-
AQ199 AQ Salt (Sodium x2,5) Method : by Calculation	
(a) Salt Calculated From Sodium	<0.0063 %
AQ504 AQ Nutritional Information per 100ml Method : according to regulation 1169/2011	
energy kJ	13 kJ/100 ml
energy kcal	3 kcal/100 ml
fat	<0.5 g/100 ml
carbohydrate	0.56 g/100 ml
- sugars	<0.5 g/100 ml
fibre	<0.5 g/100 ml
protein	<0.5 g/100 ml
salt	<0.0125 g/100 ml

SIGNATURE



Raquel Maio
Analytical Service Manager

Report electronically validated by Raquel Maio

EXPLANATORY NOTE

The results refer only to the tested items and according to the sample as received.

The test report must not be reproduced, except in full, without the written agreement of the laboratories.

The sampling and the sample collection are not within the accreditation scope.

The opinions or results interpretation are outside the accreditation scope.

The tests not identified by the two-letter code XV are contracted to external suppliers of the Eurofins group and are not within the accreditation scope of Eurofins Food Testing Lisboa.

The results presented in this test report are in accordance with the General Sales Conditions available upon request. The tests are identified by a 5-digit code. The description is available upon request.

The tests identified by the two letters code AQ are performed in laboratory Eurofins Análisis Alimentario, S.L.U.. The symbol (a) identifies the tests under accreditation UNE-EN ISO/IEC 17025:2017 ENAC 1094/LE2182.