## **Grandes Distilleries de Charleroi S.A.**

Rue des Verreries 44a B-6040 Jumet - BELGIUM

Technical specifications

FL2201

G.D.C.

		G.D.C.						1	
COMMER	CIAL NAME								
LEGALE N	AME		PORTO	PORTO					
BRAND			KOPKE	KOPKE					
ORIGIN			PT	PT					
CUSTOM	ARIFF NUM	IBER	22042189	22042189					
NET VOLU	ME IN LITER	RS	0,750	0,750					
% ALCOH	OL		20,00	20,00					
	PACKAGING								
UNIT	GROSS WEIGHT		EAN CODE	DIME	SIONS	QUANTITY			
PC	1342	g	5601194701015	250	90	90			
CARTON	8,3	Kg	15601194701012	264	180	272	6		
LAYER		Kg		264	800	1200	114		
PALLET	956	Kg		1734	800	1200	684		

PRODUCT SPECIFICATION							
INGREDIENTS	Grapes from Douro						
GRAPE VARIETY	Traditionnel du Douro						
VINTAGE	2012						
WINEMAKING	the bunches are crushed and subjected to strong maceration. fermentation is stopped by adding 77%						
	wine brandy; a perfect blend from the best reserves.						
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.						
STORAGE	Closed package, away from light, heat, in a dry and ventilated place.						
APPELATION	PORT KOPKE RED						
NOTES							
ORGANOLEPTIC CHARACTERISTICS							
USE./PREP.	can be served as a dry aperitif or on ice. perfect with olives or almonds, goes well with salmon or fruit						
	salads						
T° SERVICE	8 - 10						
COLOR	crystalline citric color with straw yellow touches						
ODOR	Tropical fruits combined with floral notes						
FLAVOR	sweet and dry with great structure and very well balanced						
	ALLERGENS / IONIZATION / GMO						
ALLERGENS	This product contains the following allergen(s): Sulphur dioxide and sulphites at concentrations of						
	more than 10 mg/kg or 10 mg/litre						
GMO	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to						
	GMOs in the final product.						
IONIZATION	Raw material(s) not subjected to ionization. Directives 1999/2/EC and 1999/3/EC of 22 February 1999						
	relating to foodstuffs and food ingredients treated with ionizing radiation.						

Totaling to roodstans and rood ingrounds treated with romaing radiation.											
NUTRITIONAL VALUE PER 100 ml											
ENERGY	0 <b>Kj</b> 0		0	Kcal							
FAT NC				g	SATURATED FATTY ACID	NC		g			
CARBOHYDRATES	NC			g	SUGARS		NC		g		
DIETARY FIBERS	NC			g	PROTEINS		NC		g		
SALT	NC			g							
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS											
TOTAL BACTERIA COUNT	NA	NA C		fu/g	u/g ACIDITY			±	g/l		
YEAST	NA		С	fu/g	DENSITY	NC			±		
MOLDS	NA		C	fu/g	PH NC				±		
BRIX	NC		±	1 °B	RESIDUAL SUGARS NC				g/l		

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