



G.D.C.

COMMERCIAL NAME							
LEGALE NAME			PORTO				
BRAND			KOPKE				
ORIGIN			PT				
CUSTOM TARIFF NUMBER			22042189				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			20,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1342	g	5601194700407	250	90	90	
CARTON	8,3	Kg	15601194700404	264	180	272	6
LAYER		Kg		264	800	1200	114
PALLET	956	Kg		1734	800	1200	684



The information provided is for informational purposes only. The information is not intended to be used for any other purpose. The information is not intended to be used for any other purpose.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes from Douro
GRAPE VARIETY	Traditionnel du Douro
VINTAGE	2014
WINEMAKING	the bunches are crushed and subjected to strong maceration. fermentation is stopped by adding 77% wine brandy; a perfect blend from the best rese
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	PORTO 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.

NUTRITIONAL VALUE PER 100 ml							
ENERGY	0	Kj	0	Kcal			
FAT	NC			g	SATURATED FATTY ACIDS	NC	g
CARBOHYDRATES	NC			g	SUGARS	NC	g
DIETARY FIBERS	NC			g	PROTEINS	NC	g
SALT	NC			g			
MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS							
TOTAL BACTERIA COUNT	NA		Cfu/g	ACIDITY	NC	±	g/l
YEAST	NA		Cfu/g	DENSITY	NC	±	
MOLDS	NA		Cfu/g	PH	NC	±	
BRIX	NC		± 1 °B	RESIDUAL SUGARS	NC		g/l



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