



G.D.C.

COMMERCIAL NAME							
LEGALE NAME		PORTO KOPKE RED					
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	1226	g	5601194709370	251	75	75	
CARTON	7,6	Kg		253	152	228	6
LAYER		Kg		253	800	1200	114
PALLET	877	Kg		1668	800	1200	684

PRODUCT SPECIFICATION	
INGREDIENTS	Wine of Porto
GRAPE VARIETY	Vin de Porto
VINTAGE	2008
WINEMAKING	
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.
APPELLATION	KOPKE COLHEITA PORTO
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Can be served as an aperitif, as an accompaniment to cheeses, desserts, dried fruits or cakes
T° SERVICE	
COLOR	Beautiful amber color
ODOR	Aroma of almonds and walnuts
FLAVOR	Harmonious, pronounced and spicy flavor with a taste of dried fruits (almonds and walnuts) and a good length in the mouth

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 & PHYSICOCHEMICAL 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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