




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	1728	g	5601194701435	270	95	105	
CARTON	10,6	Kg		285	229	337	6
LAYER		Kg		285	800	1200	72
PALLET	649	Kg		1575	800	1200	360



Do not place objects on the table. The table may be used to hold objects, but it is not intended to be used as a storage area for objects.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes from Douro, sulfites
GRAPE VARIETY	Traditionnel du Douro
VINTAGE	1975
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	
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Can accompaniment to cheeses, desserts, dried fruits or cakes
T° SERVICE	17 - 18
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 & PHYSICO-CHEMICAL CHARACTERISTICS							
TOTAL BACTERIA COUNT	NA		Cfu/g	ACIDITY	NA		± g/l
YEAST	NA		Cfu/g	DENSITY	NA		±
MOLDS	NA		Cfu/g	PH	NC		±
BRIX	NA		± 1 °B	RESIDUAL SUGARS	NC		g/l



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