


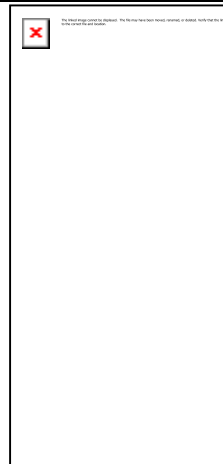


G.D.C.

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	5601194709981	251	75	75	
CARTON	0,4	Kg	15601194709988	253	175	269	0,16666666 6666666666
LAYER		Kg		253	800	1200	114
PALLET	1754	Kg		1668	800	1200	684



Sealed and tamper-evident container. The contents of this container should be stored in a secure and protected location.

**PRODUCT SPECIFICATION**

INGREDIENTS	Grapes from Douro, sulfites
GRAPE VARIETY	Traditionnel du Douro
VINTAGE	2020
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	PROTO 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	16 - 18
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	624	Kj	149	Kcal			
FAT	NA			g	SATURATED FATTY ACIDS	NA	g
CARBOHYDRATES	NC			g	SUGARS	NC	g
DIETARY FIBERS	NA			g	PROTEINS	NA	g
SALT	NA			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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