Grandes Distilleries de Charleroi S.A.

Rue des Verreries 44a B-6040 Jumet - BELGIUM

Technical specifications

FL2310

- G.D.C.

COMMER	CIAL NAME	G.D.C.							The black paney comed for displaced. The Sh may from these record, revenue, or defend, South Valle Sh seek Sh and South South Sh and South Sh	
LEGALE N			RED PORTO	RED PORTO						
BRAND			KOPKE	KOPKE						
ORIGIN			PT	PT						
CUSTOM TARIFF NUMBER			22042189							
NET VOLUME IN LITERS			0,750							
% ALCOHOL			20,00	20,00						
			PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxlxL in mm)		QUANTITY				
PC	1226	g	561194700834	250	90	90				
CARTON	7,6	Kg	1561194700831	264	180	272	6			
LAYER		Kg		264	800	1200	114			
PALLET	876	Kg		1734	800	1200	684			

PRODUCT SPECIFICATION							
INGREDIENTS	Grapes from Douro, sulfites						
GRAPE VARIETY	Traditionnel du Douro						
VINTAGE	2015						
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	PORTO						
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.						

			NUTRIT	IONAL V	ALUE PER 100 ml					
ENERGY	0	Kj	0	Kcal						
FAT	NA			g	SATURATED FATTY AC	DS	NC		g	
CARBOHYDRATES NC				g	SUGARS		NC		g	
DIETARY FIBERS	NC			g	PROTEINS		NC		g	
SALT	NC			g						
M	11CROE	SIOLOG	ICAL &	PHYSIC	OCHEMICAL CHARAC	TERISTIC	CS			
TOTAL BACTERIA COUNT	NA	NA C		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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