




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED 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	2200	g	5601194709738	262	100	265	
CARTON	9,0	Kg	15601194709735	392	270	279	4
LAYER		Kg		392	800	1200	32
PALLET	447	Kg		750	800	1200	192



Do not place any labels on the packaging. The labels may not be used without approval. A detailed label may be used on the packaging.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes from Douro
GRAPE VARIETY	Traditionnel du Douro
VINTAGE	
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 KOPKE
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Can be served as an aperitif, as an 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	NA			g	SATURATED FATTY ACIDS	NA	g
CARBOHYDRATES	NC			g	SUGARS	NC	g
DIETARY FIBERS	NC			g	PROTEINS	NA	g
SALT	NC			g			
MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS							
TOTAL BACTERIA COUNT	NC		Cfu/g	ACIDITY	NC		± g/l
YEAST	NC		Cfu/g	DENSITY	NC		±
MOLDS	NC		Cfu/g	PH	NC		±
BRIX	NC		± 1 °B	RESIDUAL SUGARS	NC		g/l



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