




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED PORTO				
BRAND			KOPKE				
ORIGIN			PT				
CUSTOM TARIFF NUMBER			22042189				
NET VOLUME IN LITERS			0,500				
% ALCOHOL			20,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1174	g	5601194709226	302	88	226	
CARTON	4,9	Kg	15601194709223	368	277	270	4
LAYER		Kg		368	800	1200	32
PALLET	250	Kg		1812	800	1200	192



THE INFORMATION CONTAINED HEREIN IS UNCLASSIFIED. THE INFORMATION CONTAINED HEREIN IS UNCLASSIFIED. THE INFORMATION CONTAINED HEREIN IS UNCLASSIFIED.

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	NC	g
SALT				g			

MICROBIOLOGICAL & PHYSICO-CHEMICAL 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



G.D.C.



The image cannot be displayed. Your computer may not have enough memory to open the image, or the image may have been moved. Restart your computer, and open the file again. If the red X still appears, you may have to delete the image and then insert it again.



The image cannot be displayed. Your computer may not have enough memory to open the image, or the image may have been moved. Restart your computer, and open the file again. If the red X still appears, you may have to delete the image and then insert it again.