




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	1674	g	5601194700537	270	95	105	
CARTON	10,2	Kg	15601194700534	285	229	337	6
LAYER		Kg		285	800	1200	72
PALLET	630	Kg		1575	800	1200	576



Do not place dangerous goods in this box. The box may not be used without approval in a vehicle. Goods may not be placed in the vehicle without approval.

<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	Grapes from Douro
<b>GRAPE VARIETY</b>	Traditionnel Douro
<b>VINTAGE</b>	
<b>WINEMAKING</b>	The bunches are crushed and subjected to strong maceration. fermentation is stopped by adding 77% wine brandy; a perfect blend from the best reserves.
<b>DDM/DLC</b>	This product contains 10% or more by volume of alcohol and is not labelled.
<b>STORAGE</b>	Closed package, away from light, heat, in a dry and ventilated place.
<b>APPELATION</b>	
<b>NOTES</b>	

<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>USE./PREP.</b>	Can be served as an aperitif, as an accompaniment to cheeses, desserts, dried fruits or cakes
<b>T° SERVICE</b>	17 - 18
<b>COLOR</b>	Beautiful amber color
<b>ODOR</b>	Aroma of almonds and walnuts
<b>FLAVOR</b>	Harmonious, pronounced and spicy flavor with a taste of dried fruits (almonds and walnuts) and a good length in the mouth

<b>ALLERGENS / IONIZATION / GMO</b>	
<b>ALLERGENS</b>	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
<b>GMO</b>	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
<b>IONIZATION</b>	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.

<b>NUTRITIONAL VALUE PER 100 ml</b>							
<b>ENERGY</b>	0	Kj	0	<b>Kcal</b>			
<b>FAT</b>	NC			<b>g</b>	<b>SATURATED FATTY ACIDS</b>	NC	<b>g</b>
<b>CARBOHYDRATES</b>	NC			<b>g</b>	<b>SUGARS</b>	NC	<b>g</b>
<b>DIETARY FIBERS</b>	NC			<b>g</b>	<b>PROTEINS</b>	NC	<b>g</b>
<b>SALT</b>	NC			<b>g</b>			

<b>MICROBIOLOGICAL &amp; PHYSICO-CHEMICAL CHARACTERISTICS</b>					
<b>TOTAL BACTERIA COUNT</b>	NA	<b>Cfu/g</b>	<b>ACIDITY</b>	NC	± g/l
<b>YEAST</b>	NA	<b>Cfu/g</b>	<b>DENSITY</b>	NC	±
<b>MOLDS</b>	NA	<b>Cfu/g</b>	<b>PH</b>	NC	±
<b>BRIX</b>	NC	± 1 °B	<b>RESIDUAL SUGARS</b>	NC	g/l



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