




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	1540	g	5601194700957	190	170	170	
CARTON	3,3	Kg	15601194700954	204	182	369	2
LAYER		Kg		204	800	1200	24
PALLET	330	Kg		1782	800	1200	192



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PRODUCT SPECIFICATION	
INGREDIENTS	Grapes from Douro, sulfites
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	666	Kj	159	Kcal			
FAT	NC			g	SATURATED FATTY ACIDS	NC	g
CARBOHYDRATES	NC			g	SUGARS	NC	g
DIETARY FIBERS	NC			g	PROTEINS	NC	g
SALT	NC			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	



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