



G.D.C.

COMMERCIAL NAME							
LEGALE NAME		RED PORTO					
BRAND		KOPKE					
ORIGIN		PT					
CUSTOM TARIFF NUMBER		22042189					
NET VOLUME IN LITERS		0,750					
% ALCOHOL		19,50					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxTxL in mm)			QUANTITY
PC	1342	g	5601194700872	251	85	85	
CARTON	8,2	Kg	15601194700879	253	175	269	6
LAYER		Kg		253	800	1200	114
PALLET	954	Kg		1668	800	1200	684



PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	Raisins du Douro
VINTAGE	
WINEMAKING	
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	
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Can be served as an aperitif, with cheese, desserts, dried fruit or cakes.
T° SERVICE	Servir à température ambiante
COLOR	Beautiful ruby colour with hints of garnet
ODOR	Classic, where the liveliness of young fruit leads to a delicate balance
FLAVOR	Powerful taste with aromas of fresh fruit; exquisite aftertaste, long and harmonious.

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	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



C.N. KOPKE
ESTD 1638

THE OLDEST PORT WINE HOUSE

FINE RUBY PORTO

INGREDIENTES
INGREDIENTS-INGRÉDIENTS

VINHO DO PORTO • PORT WINE

Fundada em 1638, a Kopke é a Casa de Vinho do Porto mais antiga do mundo, tendo sido estabelecida muito antes da criação da Região Demarcada do Douro. A sua livraria de vinhos antigos que inclui uma variedade extensa de vinhos do Porto Brancos e Tawnies raros, certifica desde há muito a reputação da Kopke como produtor de alguns dos melhores vinhos do Porto. *Seleito a criar depósito com a idade*

Established in 1638, before the demarcation of the Douro Wine Region, Kopke is the Oldest Port Wine House in the world. Its extensive library of old wines, which includes remarkably rare white and tawny ports, has long established Kopke's reputation as the maker of some of the very best port wines. *Likely to form sediment in the bottle.*

19,5%vol. 750ml e

PRODUZIDO E ENGARRAFADO POR
PRODUCED AND BOTTLED BY
PRODUIT ET MIS EN BOUTEILLE PAR
SOGEVINUS FINE WINES S.A.
VILA NOVA DE GAIA, PORTUGAL

PRODUTO DE • PRODUCT OF
PRODUIT DU: PORTUGAL

100ml E=629 kJ/150 kcal

CONTÉM SULFITOS . CONTAINS SULPHITES . CONTIENT DES SULFITES
ENTHÄLT SULFITE . INNEHÄLLER SULFITER . ZAWIERA SIARCZYNY . OBSAHUJE SIROČITANY
CONTIENE SOLFITI . BEVAT SULFRETEN . INNEHOLDER SULFITTER . SISÄLTÄÄ SULFITTEJA

16°-18°C

5601194 700872