



COMMERCIAL NAME							
LEGALE NAME			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 (HxLxL in mm)			QUANTITY
PC	1338	g	5601194700865	251	85	85	
CARTON	8,2	Kg	15601194700862	253	175	269	6
LAYER		Kg		253	800	1200	114
PALLET	953	Kg		1668	800	1200	684



The following information is required for the declaration. The information may be used to identify the product, the

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	port kopke white
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	can be served as a dry aperitif or on ice. perfect with olives or almonds, goes well with salmon or fruit salads
T° SERVICE	8 à 10°
COLOR	crystalline citric color with straw yellow touches
ODOR	tropical fruits combined with floral notes
FLAVOR	sweet and dry with great structure and very well balanced

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



G.D.C.



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