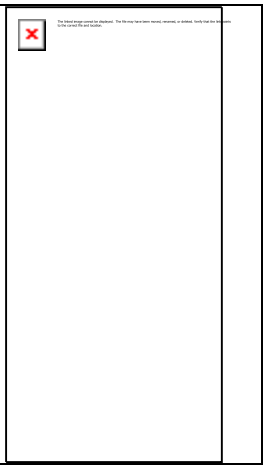
Grandes Distilleries de Charleroi S.A.
Rue des Verreries 44a
B-6040 Jumet - BELGIUM

Technical specifications

FL2258

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	1226	**g**	560119470100	250	90	90	
CARTON	7,6	**Kg**	15601194700107	264	180	272	6
LAYER		**Kg**		264	800	1200	114
PALLET	877	**Kg**		1734	800	1200	684

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes from Douro, sulphites
GRAPE VARIETY	Traditionnel du Douro
VINTAGE	2013
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
NOTES	Port is a natural wine thus subject to throw a deposit when ageing.
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Can 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	NA			**g**	**PROTEINS**	NA	**g**
SALT	NA			**g**			

MICROBIOLOGICAL & PHYSICOCHEMICAL 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