



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	5601194700513	250	90	90	
CARTON	7,6	Kg	15601194700510	255	190	270	6
LAYER		Kg		255	800	1200	114
PALLET	877	Kg		1680	800	1200	684



The information provided is for reference only. The information is not intended to be used as a basis for any decision. The information is not intended to be used as a basis for any decision.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes from Douro, sulphites
GRAPE VARIETY	Traditionnel du Douro
VINTAGE	1983
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
CARBOHYDRATES	NC			g	SUGARS
DIETARY FIBERS	NA			g	PROTEINS
SALT	NA			g	
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS					
TOTAL BACTERIA COUNT	NA		Cfu/g	ACIDITY	NC
YEAST	NA		Cfu/g	DENSITY	NC
MOLDS	NA		Cfu/g	PH	NC
BRIX	NC		± 1 °B	RESIDUAL SUGARS	NC



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