



G.D.C.

COMMERCIAL NAME							
LEGALE NAME			vintage kopke 20% 1.5l				
BRAND			KOPKE				
ORIGIN			PT				
CUSTOM TARIFF NUMBER			22042189				
NET VOLUME IN LITERS			1,500				
% ALCOHOL			20,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	2435	g	5601194701275	320	109	109	
CARTON	9,9	Kg	15601194701272	256	265	355	4
LAYER		Kg		256	800	1200	1
PALLET	492	Kg		1750	800	1200	192



Do not place dangerous goods in this container. The filling must be done in a suitable, sealed container for the goods.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes from the Douro region, white brandy
GRAPE VARIETY	65% de Quinta de São Luiz (vins âgés – 20 variétés et 35% de Touriga NCTioNCL
VINTAGE	2020
WINEMAKING	harvested by hand at their optimum point, the grapes are destemmed, crushed and vinified in a process based on careful maceration with extraction of color, tannins and aromas from the skins. it is a process that is based on a careful maceration with the e
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.
STORAGE	The wine should be stored and transported in a cool, dry environment, away from light and temperature variations, and the bottle should remain in a horizontal position. This wine can remain in the bottle indefinitely.
APPELLATION	vintage kopke
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	product ready to be consumed after opening. once the bottle is opened, it is recommended to consume it within 2 to 3 days. vintages must be decanted before being consumed.
T° SERVICE	Servir à une température comprise entre 16 et 18°C
COLOR	reddish
ODOR	characteristic of the appellation
FLAVOR	characteristic of the appellation

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		g/l

DATE OF PUBLICATION 28-11-25	GENERAL INFORMATION : info@gdc.be	PHONE : +32 71 28 11 70
The figures and data in this document are indicative		



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