



G.D.C.

<b>COMMERCIAL NAME</b>							
<b>LEGALE NAME</b>		RED PORTO					
<b>BRAND</b>		KOPKE					
<b>ORIGIN</b>		PT					
<b>CUSTOM TARIFF NUMBER</b>		22042189					
<b>NET VOLUME IN LITERS</b>		0,750					
<b>% ALCOHOL</b>		20,00					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxTxL in mm)			QUANTITY
PC	1226	g	5601194701022	250	90	90	
CARTON	7,6	Kg	15601194701029	264	180	272	6
LAYER		Kg		264	800	1200	114
PALLET	876	Kg		1734	800	1200	684

PRODUCT SPECIFICATION	
<b>INGREDIENTS</b>	Grapes from Douro, sulphites
<b>GRAPE VARIETY</b>	Raisins du Douro
<b>VINTAGE</b>	2016
<b>WINEMAKING</b>	
<b>DDM/DLC</b>	This product contains 10% or more by volume of alcohol and is not labelled.
<b>STORAGE</b>	Closed package, away from light, heat, in a dry and ventilated place.
<b>APPELATION</b>	PORTO
<b>NOTES</b>	Port wine is a natural wine and may develop sediment over time.

ORGANOLEPTIC CHARACTERISTICS	
<b>USE./PREP.</b>	Can be served as an aperitif, as an accompaniment to cheeses, desserts, dried fruits or cakes
<b>T° SERVICE</b>	
<b>COLOR</b>	beautiful amber color
<b>ODOR</b>	Melon aroma with hints of vanilla
<b>FLAVOR</b>	Harmonious, round on the palate, very aromatic, with a beautiful long finish

ALLERGENS / IONIZATION / GMO	
<b>ALLERGENS</b>	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
<b>GMO</b>	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
<b>IONIZATION</b>	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					
<b>ENERGY</b>	0	Kj	0	Kcal	
<b>FAT</b>	NA			<b>g</b>	<b>SATURATED FATTY ACIDS</b> NA <b>g</b>
<b>CARBOHYDRATES</b>	NC			<b>g</b>	<b>SUGARS</b> NC <b>g</b>
<b>DIETARY FIBERS</b>	NA			<b>g</b>	<b>PROTEINS</b> NA <b>g</b>
<b>SALT</b>	NA			<b>g</b>	

MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS					
<b>TOTAL BACTERIA COUNT</b>	NA		<b>Cfu/g</b>	<b>ACIDITY</b>	NC ± <b>g/l</b>
<b>YEAST</b>	NA		<b>Cfu/g</b>	<b>DENSITY</b>	NC ±
<b>MOLDS</b>	NA		<b>Cfu/g</b>	<b>PH</b>	NC ±
<b>BRIX</b>	NC		± 1 °B	<b>RESIDUAL SUGARS</b>	<b>g/l</b>



G.D.C.

