



G.D.C.

COMMERCIAL NAME							
LEGALE NAME		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	1720	g	5601194700988	270	95	105	
CARTON	10,5	Kg	15601194700985	285	229	337	6
LAYER		Kg		285	800	1200	72
PALLET	772	Kg		1155	800	1200	432

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes (78,445%), wine alcohol (21,5%), tartaric acid (0.05%), sulphites (0,005%)
GRAPE VARIETY	Traditionnel du Douro
VINTAGE	
WINEMAKING	The grapes were harvested at their optimal ripeness. The fermentation process continues until the desired Baumé degree is reached. At this stage, wine spirit (mutage) is added, giving rise to a fortified wine. They are aged in wooden barrels for several d
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.
APPELLATION	PORTO
NOTES	Once opened, the bottle should be consumed within 60 to 120 days. This does not imply any deterioration of the wine, but only a slow evolution that may result in the loss of its original characteristics.

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Slightly chilled, it is ideal with starters featuring strong cheeses and pâtés. This port is irresistible with a foie gras terrine and a wide range of spice-accented dishes. An excellent choice with more mature cheeses.
T° SERVICE	14 - 16
COLOR	Deep amber colour with greenish highlights.
ODOR	The first aromas reveal notes of slightly resinous exotic woods.
FLAVOR	They finish with a botanical bouquet reminiscent of thyme and other shade-loving herbs. On the palate, it surprises with endless freshness; notes of mandarin peel, dried apricot, and licorice merge into a heart of spicy and dried fruit notes.
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	763	Kj	182	Kcal			
FAT	0			g	SATURATED FATTY ACIDS	0	g
CARBOHYDRATES	146			g	SUGARS	146	g
DIETARY FIBERS	0			g	PROTEINS	0	g
SALT	0			g			

MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS					
TOTAL BACTERIA COUNT	NC	Cfu/g	ACIDITY	5,45	± g/l
YEAST	NC	Cfu/g	DENSITY		±
MOLDS	NC	Cfu/g	PH	3,48	±
BRIX	NC	± 1 °B	RESIDUAL SUGARS	146	g/l

DATE OF PUBLICATION 24-02-26	GENERAL INFORMATION : info@gdc.be	PHONE : +32 71 28 11 70
The figures and data in this document are indicative		





G.D.C.

