



G.D.C.

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|----------------------|--------------|----|----------------|--------------------------|-----|------|----------|
| 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 | 5601194701213 | 270 | 95 | 105 | |
| CARTON | 10,5 | Kg | 15601194701210 | 285 | 229 | 337 | 6 |
| LAYER | | Kg | | 285 | 800 | 1200 | 72 |
| PALLET | 646 | Kg | | 1575 | 800 | 1200 | 576 |

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|-------------------------------------|--|
| PRODUCT SPECIFICATION | |
| INGREDIENTS | |
| GRAPE VARIETY | |
| VINTAGE | |
| WINEMAKING | |
| 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 | |
| NOTES | |
| ORGANOLEPTIC CHARACTERISTICS | |
| USE./PREP. | Can be served as an aperitif, as an accompaniment to cheeses, desserts, dried fruits or cakes |
| T° SERVICE | 14 - 16 |
| COLOR | |
| ODOR | |
| FLAVOR | |
| 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. |

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|---|-----|-----------|--------------|------------------------|------------------------------|-----|------------|
| NUTRITIONAL VALUE PER 100 ml | | | | | | | |
| ENERGY | 720 | Kj | 172 | 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 | 1,0403 | ± | |
| MOLDS | NC | | Cfu/g | PH | 3,48 | ± | |
| BRIX | NC | | ± 1 °B | RESIDUAL SUGARS | 146 | | g/l |



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