



KOPKE

50 YEARS OLD WHITE



PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE

If time is marked by special moments, Kopke's history is written in exceptional years. Years that are worth keeping, so they can be relived and celebrated any time. When we retrieve years from Kopke's history, we are creating more history: the age on the label of this Kopke Port wine is the average age of all the wines in the blend.

VINIFICATION

Its fermentation takes place in stainless steel vats, where the grapes macerate and are churned with their skins on, at temperatures between 16–18°C, to produce a white wine full of colour and structure, able to sustain prolonged ageing in oak. The fermentation is halted by adding grape brandy, creating the fortified wine. A wine of high quality, made by blending wines of different harvests to achieve the array of sensory qualities that are typical of these aged white wines. The wines mature in oak casks for variable periods of time, with the average age of all the wines in the blend defining the age on the label. The resulting blend expresses the characteristics given by the ageing in wood.

TASTING NOTES

Dark golden colour with greenish hues, an indication that this is a very old wine. Elegant yet intense on the nose, with notes of yellow stone fruit, such as apricot, enveloped by notes of spice and dried fruit (hazelnut and vanilla), and the hint of citrus that so distinguishes Kopke's white wines. In the mouth it shows fullness and saline notes, retaining elegance and freshness, traits of all Kopke's old white wines. A long and enduring finish.

RECOMMENDATIONS

Perfect on its own or with desserts like glazed fruit or almond tart. Also great with dried fruit, medium-strength hard cheeses or foie gras. Best served at a temperature between 8 and 10°C.

VINE

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called “vinha ao alto”, meaning vertically planted).

SOIL

Schist-sandstone (greywacke), interspersed with granite in some places.

HEIGHT

Up to 600 meters.

GRAPE VARIETIES

Traditional Douro grape varieties.

TECHNICAL DETAILS

Alcohol 20%
pH 3,39
Total Acidity 5,48 g/dm³
Reducing Sugars 127,00 g/dm³

WINEMAKER

Carlos Alves

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 2 to 4 months.



www.sogevinus.com | customer.service@sogevinus.com
Av. Diogo Leite, 344 | 4400-111 V.N. Gaia | Portugal