



KOPKE

COLHEITA WHITE 2014

THE OLDEST PORT WINE HOUSE

PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



VINIFICATION AND AGEING

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 to create the final fortified wine. A wine of excellent quality, made from one single harvest. It matures in oak barrels for periods of time that can vary, but never less than 7 years. It is then bottled and sold according to the demands of the market.

TASTING NOTES

Golden in colour. Delicate and subtle aromas, with notes of yellow stone fruit wrapped in notes of wood. A delicate and exotic wine, with the aromas of spice and wood combined to perfection, and assertive acidity. An elegant and fresh wine.

RECOMMENDATIONS

Served chilled between 8-10°C, this is the perfect accompaniment for not excessively sweet desserts. Try it with dried fruit, vanilla ice cream, orange Swiss roll, smoked salmon and apricot filled with walnuts.

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.

ALTITUDE

Up to 600 meters.

GRAPE VARIETIES

Traditional Douro grape varieties with predominance of Malvasia Fina, Viosinho, Gouveio and Rabigato

TECHNICAL DETAILS

Alcohol content 20%
pH 3,41
Total Acidity 3,70g/dm³
Reducing Sugars 121,00g/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. To ensure its full quality and freshness, the wine should be consumed as soon as possible after bottling.

