



KOPKE

COLHEITA PORT 2014

THE OLDEST PORT WINE HOUSE

PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



VINIFICATION AND AGEING

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is quality, made from one single harvest. A Colheita wine 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

Reddish colour with brown hues. On the nose it presents notes of smoke enveloped in aromas of spices and dried fruit. Fresh and intense on the palate, it shows flavours of sweet fruit, such as ripe cherry, that are well balanced with its fresh acidity, delivering a powerful and intense finish.

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 metres.

GRAPE VARIETIES

Douro Traditional Varieties

TECHNICAL DETAILS

Alcohol content 20%
pH 3,59
Total Acidity 4,00g/dm³
Reducing Sugars 94,00g/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 assure its full quality and flavour, it should be stored in bottle for as little time as possible, and should be drunk preferably between 2 to 6 months.

