



KOPKE

THE OLDEST PORT WINE HOUSE

COLHEITA WHITE 2015

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 hues. Intense and exotic bouquet, with aromas of yellow pulp fruit in syrup, such as apricot, balanced with notes of spices. A fresh and intense wine which stands out for its citrus notes. A vibrant and velvety 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 3,49

Total Acidity 3,70g/dm³

Reducing Sugars 119,00g/dm³

WINEMAKER

Carlos Alves



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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.