



KOPKE

THE OLDEST PORT WINE HOUSE

COLHEITA WHITE

2013

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 colour. Subtle and delicate aromas with notes of stone yellow fruit and with hints of wood. A delicate and exotic wine, with aromas of spice and wood perfectly combined with assertive acidity. A fresh and elegant wine.

PAIRING SUGGESTIONS

Served chilled, between 8 and 10° C, it is the perfect companion for a dessert that is not too sweet. Pair it with dried fruit, vanilla ice cream, orange pie, smoked salmon and apricots stuffed with walnuts.

VINEYARD

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

SOIL

Greywacke/schist, interspersed with granite in some places.

ALTITUDE

Up to 600 metres.

GRAPE VARIETIES

Douro's traditional grape varieties, predominantly Malvasia Fina, Viosinho, Gouveio and Cercial.

TECHNICAL INFORMATION

Alcohol content 20%

pH 3,43

Total Acidity 3,50g/dm³

Reducing Sugars 106,00g/dm³

Total Sugars 101,00g/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.