



# KOPKE

# COLHEITA PORT 2012

THE OLDEST PORT WINE HOUSE

PORT WINE | PORTUGAL

## TAKE HISTORY WITH THE OLDEST PORT WINE HOUSE



### VINIFICATION

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 aro-mas, 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 achieved. At this point, grape brandy is added to create the final fortified wine. A wine of high 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, less than 7 years. It is then bottled and sold according to the demands of the market.

### TASTING NOTES

Red in colour with brownish hues, this Colheita displays aromas of ripe fruit combined with notes of dried fruit and spice. Intense and brimming with flavours in the mouth, the sweetest of which merge beautifully with notes of dried fruit and white pepper. A fresh and intense finish.

### RECOMMENDATIONS

Red in colour with brownish hues, this Colheita displays aromas of ripe fruit combined with notes of dried fruit and spice. Intense and brimming with flavours in the mouth, the sweetest of which merge beautifully with notes of dried fruit and white pepper. A fresh and intense finish.

#### 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 metres.

#### GRAPE VARIETIES

25% Touriga Nacional, 25% Touriga Franca, 25% Tinta Roriz, 25% Tinta Barroca.

#### TECHNICAL DETAILS

Alcohol 20,00%

pH 3,57

Total Acidity 4,2 g/dm<sup>3</sup>

Total Sugars 100 g/dm<sup>3</sup>

#### 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.

