



KOPKE

WHITE COLHEITA 2004

THE OLDEST PORT WINE HOUSE

PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



VINIFICATION AND AGEING

Fermentation took place in stainless steel vats, where the grapes macerated and were 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 was then halted by adding grape brandy to create the final fortified wine. A wine of excellent quality, made from one single harvest. A Colheita port 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

Vivid straw-yellow colour. It shows notes of almonds, combined with notes of wood and delicious fig. A perfect and surprisingly intense ensemble, packed with freshness – traits of an excellent white port wine. Long and consistent finish.

PAIRING SUGGESTIONS

Served chilled, it is perfect to accompany desserts that are not too sweet. Enjoy it with an almond, lemon and poppy seed cake, or milk and hazelnut chocolate noccioletto with basil ice cream. Wonderful just on its own, after a meal. The variety of pairing possibilities is enormous, and consumers will enjoy discovering new flavours.

VINE

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

Traditional Douro grape varieties.

TECHNICAL INFORMATION

Alcohol Content 20%

pH 3,41

Total Acidity 5 g/dm³

Reducing Sugars 134 g/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 between 2 to 6 months.