



# KOPKE

# COLHEITA 1981

THE OLDEST PORT WINE HOUSE

PORT WINE | PORTUGAL

## TASTE 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 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 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.

### TASTING NOTES

A vibrant amber colour. Complex and fragrant nose, with the aromas of dried fruit well combined with the exuberance of notes of spice. Massively concentrated, powerful, rich and with incredible depth. A wine with great character, with a delicious and prolonged finish.

### RECOMMENDATIONS

Served chilled, it reveals all its finesse and sophistication, especially when drunk with desserts made with caramel, dried fruit and spice, such as caramel fondant with apple and ginger jelly, tarte tatin, crème brûlée and medium-strength cheeses.

Best served at a temperature between 14 and 16°C.

### 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

Traditional Douro grape varieties.

### TECHNICAL DETAILS

Alcohol 20%

pH 3,52

Total Acidity 5,19 g/dm<sup>3</sup>

Reducing Sugars 150 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves

