



KOPKE

COLHEITA PORT 1934

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

Deep mahogany in colour, with olive green hues. Exuberant nose, with aromas of molasses and coffee wrapped in notes of hazelnut, black pepper, dried tobacco leaves and a hint of cedar resin. On the palate it keeps engaging, layer upon layer, revealing notes of wood and spices well-matched with notes of caramel and caramel. With a perfect balance between crisp acidity and sweeter flavours, its finish is enduring.

RECOMMENDATIONS

This Colheita is such a complete and engaging wine that we recommend enjoying it on its own. Serve slightly cool, at a temperature between 14 and 16°C, to make the most of its expressiveness.

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 3,75

Total Acidity 5,9 g/dm³

Reducing Sugars 147 g/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 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.