



KOPKE

THE OLDEST PORT WINE HOUSE

COLHEITA 1937

PORt WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



Kopke Colheita 1937 is part of a unique inventory of old wines and has the taste of an eight decades history. Aged in wooden barrels over the course of different generations and major world events, Kopke took great effort to nurture the quality of this exceptional wine from the heart of the Douro Valley, from the ancient Quinta de São Luiz known for being one of the most luxuriant, colourful and flowery properties in the region.

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

An appealing golden colour. On the nose, it is complex and delicate, with the prevailing presence of dried fruit, fig and almond. Remarkably rich and sweet on the palate. An unctuous, silky wine, with great volume and delicious finish.

RECOMMENDATIONS

Kopke suggests pairing this wine with medium intensity cheeses, ginger marmalade, dried fruits, spice cake, caramel desserts, and apple pie. Best served chilled 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 3,51

Total Acidity 6,56 g/dm³

Reducing Sugars 164 g/dm³

WINEMAKER

Carlos Alves

"Not often you get to drink an 80 year old wine. Very cedar with some treacle and spice notes, candied citrus fruits, spice and herbs. Has a strong saltana character with some Christmas cake richness. Lovely, intense wine." *Jamie Goode*

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.

