



KOPKE

THE OLDEST PORT WINE HOUSE

COLHEITA PORT 1957

PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



Taste history with the oldest brand of Port wine. Every wine tells a story. Kopke's Colheitas, however, tell a unique story. To taste a wine is to taste history and, in the case of this 1957 Colheita, it means remembering a remarkable event like the signature of the Treaty of Rome, which established the European Economic Community (EEC).

VINIFICATION

The wine-making process includes the halting of fermentation by adding the grape brandy, the blending of different wines and the ageing of the resulting wine. Fermentation takes place in vats (lagares) at a controlled temperature of 29°C, until the right degree of sweetness (baumé) is achieved, at which point the grape brandy is added. 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

Amber colour with bright golden hues. Complex and delicate on the nose, it reveals resin-like aromas well combined with notes of almond, honey and candied orange peel. Sweet, elegant and balanced on the palate, nicely wrapped in hints of caramel. A long and enduring finish.

RECOMMENDATIONS

Ideal with walnut and almond cakes. Best served at a temperature between 14 and 16°C.

AWARDS AND HONORS

International Wine & Spirits Competition - Gold Outstanding (2016)
Concours Mondial de Bruxelles - Grand D'or (2016)
International Wine Challenge - Gold (2016)
TEXSOM International Wine Awards - Gold (2016)
Decanter World Wine Awards - 93 pts (2016)
Robert Parker - 95 pts (2016)
Wine Enthusiast - 95 pts (2016)
Wine Spectator - 95 pts (2016)

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

TECHNICAL DETAILS

Alcohol 20,00%
pH 3,56
Total Acidity 5,73 g/dm³
Reducing Sugars 152,00 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 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.

