



KOPKE 80 YEARS OLD TAWNY



PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE

If time is marked by special moments, Kopke's history is written in exceptional years. Years that are worth keeping, so they can be relived and celebrated any time. When we retrieve years from Kopke's history, we are creating more history: the age on the label of this Kopke Port wine is the average age of all the wines in the blend.

VINIFICATION AND AGEING

Traditional harvest and winemaking. The grapes were hand-picked at their optimal ripeness and taken to the winery, where they were crushed and fermented in traditional stone lagares, with foot treading. Fermentation continued until the desired Baumé level was reached. At that point, grape spirit (aguardente vínica – beneficio) was added to stop fermentation, creating a fortified wine. In the first months of the year following the harvests, the wines were transported to Vila Nova de Gaia, where they then matured in wooden casks over several decades. The age mentioned on the label refers to the average age of the different wines in the blend, reflecting the character and complexity imparted by long cask ageing.

TASTING NOTES

A deep amber color with greenish hues reveals the wine's long ageing in ancient wood. Initial aromas suggest slightly resinous exotic woods, ending in a botanical bouquet reminiscent of pennyroyal and other shade herbs.

On the palate, it surprises with endless freshness, notes of tangerine peel, dried apricot and licorice unfold into a core of spiced and dried fruit nuances. A second wave brings a slight bitterness that lingers on the finish, highlighting coffee and clove, preparing the palate for another sip.

Silky and sharply acidic, this is a wine that endures over time, revealing its many layers of elegance and delight with every taste.

RECOMENDATIONS

Slightly chilled, it is the ideal choice to serve with starters consisting of strong cheeses and pâtés.

The velvety texture and unique aromatic expression stand out remarkably main dishes that include dried fruits. Irresistible with a terrine of foie gras and countless dishes orchestrated by spices.

A superb choice to serve with stronger cheeses. A wine that provides unique moments of delight. Best served at a temperature between 14–16°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.

ALTITUDE

Up to 600 metres.

GRAPE VARIETIES

Traditional Douro grape varieties

TECHNICAL DETAILS

Alcohol 20,00%

pH 3,51

Total acidity 7,55 g/ dm3

Total sugars 168,00 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 Port wine. Once opened, should be drunk within 4 to 6 months.

