



# KOPKE VINTAGE PORTO

# 2016



## PORT WINE | PORTUGAL

### TASTING HISTORY WITH THE OLDEST PORT WINE BRAND

The passage of time brings experience, wisdom and thoughtfulness. Kopke Vintage Ports are, above all, evidence of a unique personality. Aged in the bottle, these wines tell the story of an exceptional year that stands out in the long existence of the brand.

### VINIFICATION

Harvested by hand at the best moment, our grapes are destemmed, crushed and vinified in accordance with a process that relies on careful maceration with extraction of color, tannins and aromas, complemented by permanent pumping during fermentation. This process takes place in vats, at a controlled temperature of between 28-30°C, until reaching the desired Baumé degree. At this stage, grape brandy is added (fortification). This is an exceptional wine, from a single harvest, bottled between the second and third year after the harvest. It is deep-red in colour, complex, full-bodied and with a remarkable ageing potential.

### TASTING NOTES

A deep black colour. An intense and complex nose, laden with very ripe black fruit – plums, blackberries and cherries. Notes of cocoa, black pepper and a soft hint of violet. Unctuous and vigorous, it has different layers of flavours, firm tannins and excellent balance between sweetness and acidity. A long, deep and fresh finish.

### VINE

The vineyard is disposed along the slopes on horizontal levels and, more recently, they are planted along the lines of greatest slopes, so called “Vinha ao Alto” (vertically planted vines).

### SOIL

Schist greywacke ante-Ordovician, with some inclusions of a geological formation of granitic involving nature.

### HEIGHT

Up to 600 meters.

### GRAPE VARIETIES

T. Nacional (50%), Vineyards over 50 years old (50%).

### WINEMAKER

Carlos Alves

The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain in a horizontal position. This wine can be kept in bottle for an indefinite period, without any damage to the quality of its proprieties and character. Once opened, it should be decanted and consumed within 2 to 3 days. The periods here suggested are merely for guidance, not implying the deterioration of the wine but only a slow evolution that can lead to the loss of its original sensorial characteristics. Serve at a temperature between 12 and 14 °C.



www.sogevinus.com | customer.service@sogevinus.com | March 2018  
Av. Diogo Leite, 344 | 4400-111 V.N. Gaia | Portugal