



KOPKE

DRY WHITE



PORT WINE | PORTUGAL

TASTING HISTORY WITH THE OLDEST PORT WINE BRAND

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 2005 Colheita, it means remembering a remarkable event like the creation of YouTube, the largest video-sharing website in the world.

VINIFICATION

The vinification process is based in a slight maceration with extraction of colour and aromas of the pellicles, complemented by the pressing of the grapes before fermentation. This occurs slowly in a running-off process in stainless-steel vats, under low and controlled temperatures (between 16-18°C), ensuring the consistency of fresh and aromatic style. The fermentation is interrupted by the adding of grape brandy (benefit), originating a fortified wine. Obtained by the lotation of wines with variable levels of maturation and source, lead through the ageing in stainless-steel and wood for a minimum of 3 years, resulting in a rich and balanced wine.

TASTING NOTES

Crystalline citrine colour with straw tones. Presents an exuberant nose of tropical fruits well combined with attractive floral notes. Smooth in the taste, dry, with a great structure and a stupendous balance.

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

Traditional grapes from Douro.

TECHNICAL DETAILS

Alcohol 19,50 %

pH 3,40

Total Acidity 3,40 g/dm³

Reducing Sugars 49,00 g/dm³

WINEMAKER

Carlos Alves

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations. The bottle should remain in an upright position. Over time, it is natural that sediment is formed at the bottom of a bottle of Port wine. Once opened, it should be drunk within 2 to 4 months.



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