



KOPKE 10 YEARS OLD WHITE



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

Its fermentation takes place in stainless steel vats, where the grapes macerate and are churned with their skins on, at temperatures between 16-18°C, to produce a white wine full of colour and structure, able to sustain prolonged ageing in oak. The fermentation is halted by adding grape brandy, creating the fortified wine. A wine of high quality, made by blending wines of different harvests to achieve the array of sensory qualities that are typical of these aged white wines. The wines mature in oak casks for variable periods of time, with the average age of all the wines in the blend defining the age on the label. The resulting blend expresses the characteristics given by the ageing in wood.

TASTING NOTES

An appealing gold colour. Elegant and complex, with aromas of spice, prevailing notes of dried fruit and elegant hints of wood. Smooth and round on the palate, it shows complexity amidst intense flavours of dried fruit. An excellent finish.

RECOMMENDATIONS

Served chilled, it is an elegant aperitif. Wonderful with rich starters, such as foie gras, vol-au-vent, scallop gratin or mushroom risotto. Being remarkably fresh despite the age, it is ideal with a crème brûlée, a crispy crepe with custard or a spicy apple crumble. Goes perfectly with blue cheese, such as Stilton. Equally delicious on its own. Best served at a temperature between 8 and 10°C.

AWARDS AND HONORS

Robert Parker - 90 pts (2016)

Wine Spectator - 92 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

Traditional Douro grape varieties.

TECHNICAL DETAILS

Alcohol 20,00%

pH 3,39

Total Acidity 4,10 g/dm³

Reducing Sugars 116,00 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. Once opened, it should be drunk within 2 to 4 months.

