



KOPKE FINE RUBY



PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE

VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in stainless steel vats at a controlled temperature, between 28–30°C, until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. Obtained by the blending of wines of different harvests, with different levels of maturation in stainless steel and wood for a minimum of 3 years, the result is a rich and aromatic wine, with the perfect level of sweetness.

TASTING NOTES

A deep ruby colour, with a garnet rim. A classic bouquet, on which the liveliness of young fruit produces a delicate balance. Firm and powerful in the mouth, it shows flavours of fresh fruit and delivers a long and harmonious finish.

RECOMMENDATIONS

Enjoy it with a strawberry and yoghurt mousse, a red berry clafouti or a Camembert millefeuille with raspberries and rosemary. Best served at a temperature between 12 and 14°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.

HEIGHT

Up to 600 metres.

GRAPE VARIETIES

Traditional Douro grape varieties.

TECHNICAL DETAILS

Alcohol 19,50%

pH 3,61

Total Acidity 4,70 g/dm³

Reducing Sugars 102,00 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.

