KOPKE

VERY OLD DRY WHITE



PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE

VINIFICATION

Its fermentation takes place in stainless steel vats, where the grapes macerate and are churned with their skins on, at temperatures between 16-18ºC, to produce a white wine with colour and structure that can sustain a prolonged ageing in oak. The fermentation is halted by adding grape brandy to create the final fortified wine. A very fine wine, made by blending wines of different harvests and ages that have matured in wood for at least 7 years.

TASTING NOTES

A golden-straw colour. A delicate nose that combines woody fragrances with spiced aromas and notes of toast. Full-bodied and complex in the mouth, this Kopke Very Old Dry White reveals its elegance and balanced structure through a smooth and velvety palate. Prolonged and pleasant finish.

RECOMMENDATIONS

Its complex aromas are enticing and combine beautifully with desserts that are not too sweet, such as almond tart or a refreshing pineapple mousse. Best served at a temperature between 8 and 10°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 21,00%
pH 3,37
Total Acidity 5,25 g/dm^3
Reducing Sugars 72,00 g/dm^3

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.

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