



KOPKE

THE OLDEST PORT WINE HOUSE

COLHEITA PORT 1999

PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



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 1999 Colheita, it means remembering a remarkable event like the adoption of the Euro as underlying accounting currency in Portugal and 10 other EU countries.

VINIFICATION

The wine-making process includes the halting of fermentation by adding the grape brandy, the blending of different wines and the ageing of the resulting wine. Fermentation takes place in vats (lagares) at a controlled temperature of 29°C, until the right degree of sweetness (baumé) is achieved, at which point the grape brandy is added. A wine of high quality, made from one single harvest. A Colheita wine matures in oak barrels for periods of time that can vary, but never less than 7 years. It is then bottled and sold according to the demands of the market.

TASTING NOTES

Vivid golden-red colour. Complex bouquet of fruity aromas, especially red fruit. In the mouth, it is elegant, well structured and with excellent aromatic intensity. Its freshness is in perfect balance with the delicious fruity flavours that persist in a seductive and lengthy finish.

RECOMMENDATIONS

Perfect with very sweet desserts, ice cream and chocolate. Best served at a temperature between 14 and 16°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

25% Touriga Nacional, 25% Tinta Roriz, 25% Touriga Franca, 25% Tinta Barroca

TECHNICAL DETAILS

Alcohol 20,00%
pH 3,56
Total Acidity 4,60 g/dm³
Reducing Sugars 118,00 g/dm³

WINEMAKER

Carlos Alves

