



OLD BRANDY

RESERVE



EXCLUSIVE PRODUCTION | Seeking the wisdom of generations that signed the excellence of the most ancient Port Wine house, the Kopke Old Brandy Reserve is a product of superior quality, produced with all the perfection and acuity, in a limited production of 5.000 liters/year.

AGEING | It's in Vila Nova de Gaia cellars, located in the most beautiful area of the city, enjoying a wonderful panoramic view of Oporto city engaged by the unique beauty of Douro, that the selected Kopke brandies age. The ageing process takes place in oak casks of 225 liters, by an average of 15 years.

TASTING NOTES | With an appealing amber colour, delights by the inebriant nose of dried fruits standing-out the hazelnut hints, nuts and the harmonious presence of toast notes. Complex and intense in taste, with a remarkable depth and an irreprehensible freshness. A sensation of harmony extended in the endless finish.

CAPACITY | 70cl

ALCOHOL CONTENT | 42% Vol.

SERVING SUGGESTIONS | Perfect as a digestive or to complement a delicious dessert, to accompany a cigar, a coffee or simply to blend with a pleasant conversation.

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