



# KOPKE

## 40 YEARS OLD TAWNY



### 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

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 vats (lagares) 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. 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 tawny Port wines. These wines have each matured in oak casks for varied 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

Deep amber in colour, with a greenish rim. On the nose it is complex, with notes of dried fruits, like raisins, fig and walnut, wrapped in subtle hints of vanilla and honey. On the palate, it is dense, silky and concentrated, with impressive freshness. A powerful and particularly enduring finish.

### RECOMMENDATIONS

Irresistible with a starter of foie gras with aubergine and walnuts. A great choice for an endless array of desserts, such as toffee brownies, chocolate and pistachio pavé, or crostini of walnuts with chèvre. Best served at a temperature between 12 and 14°C.

### AWARDS AND HONORS

Wines of Portugal Challenge - Best Fortified Blend of the Year, Great Gold (2016)  
International Wine Challenge - Gold (2016)  
Concours Mondial de Bruxelles - Gold (2016)  
Robert Parker - 93 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 3,57

Total Acidity 5,36 g/dm<sup>3</sup>

Reducing Sugars 147,00 g/dm<sup>3</sup>

### 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 4 to 6 months.

