



KOPKE COLHEITA WHITE

2008



PORT WINE | PORTUGAL

VINIFICATION

Its fermentation takes place in stainless steel vats, where the grapes macerate and are churned with their skins on, at temperatures between 16–18°C, 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, creating the fortified wine. 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

With a golden colour, this wine reveals delicate honeyed aromas, with hints of candied orange peel, vanilla and dried apricot. A charming wine in the mouth, blending refined aromas of fruit and cask ageing, making this an enticing and intense wine. An elegant and seductive finish, with refreshing acidity that lingers.

RECOMMENDATIONS

Enjoy it with an almond, lemon and poppy seed cake, or milk and hazelnut chocolate nocciolato with basil ice cream. Wonderful just on its own, after a meal. To assure its full quality and flavour, it should be stored in bottle for as little time as possible, and should be drunk soon after purchase. 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

Malvasia Fina, Rabigato, Viosinho and Gouveio.

TECHNICAL DETAILS

Alcohol 19,50% vol

pH 3,29

Total Acidity 3,94 g/dm³

Reducing Sugars 142,00 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.

