



# KOPKE QUINTA S.LUIZ VINTAGE PORTO

# 2015



## PORT WINE | PORTUGAL

### TASTING HISTORY WITH THE OLDEST PORT WINE BRAND

The passage of time brings experience, wisdom and thoughtfulness. The Vintage Kopke are, above all, evidence of a unique personality. Aged in the bottle, these wines tell the story of an exceptional year that stands out in the long existence of the brand.

### VINIFICATION

Harvested by hand at the best moment, our grapes are destemmed, crushed and vinified in accordance with a process that relies on careful maceration with extraction of color, tannins and aromas, complemented by permanent pumping during fermentation. This process takes place in vats, at a controlled temperature between 28-30°C, until reaching the desired Baumé degree. At this stage, it proceeds to the addition of grape brandy (fortification). This is an exceptional wine, from a single harvest, being bottled between the second and third year after the harvest. Originally deep-red coloured, complex, full-bodied and with a remarkable ageing potential.

### TASTING NOTES

Deep intense colour. Exuberant and complex nose, with prevailing aromas of very ripe black wild berries wrapped in subtle notes of balsamic and light hints of black pepper. Refined and intense in the mouth, with an excellent balance between its acidity and very firm tannins that is typical of Kopke's Single Quinta Vintages. A long and powerful finish, with flavours of ripe black fruit and striking acidity, suggesting a Single Quinta with an extraordinary ageing potential.

### VINE

The vineyard is disposed along the slopes on horizontal levels and, more recently, they are planted along the lines of greatest slopes, so called "Vinha ao Alto" (vertically planted vines).

### SOIL

Schist greywacke ante-Ordovician, with some inclusions of a geological formation of granitic involving nature.

### HEIGHT

Up to 600 meters.

### GRAPE VARIETIES

T. Nacional (50%), Vineyards over 50 years old (50%).

### TECHNICAL DETAILS

Alcohol 20,0%

pH 3,67

Total Acidity 5,03 g/dm<sup>3</sup>

Reducing Sugars 102,00 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves

The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain in a horizontal position. This wine can be kept in bottle for an indefinite period, without any damage to the quality of its proprieties and character. Once opened, it should be decanted and consumed within 2 to 3 days. The periods here suggested are merely for guidance, not implying the deterioration of the wine but only a slow evolution that can lead to the loss of its original sensorial characteristics. Serve at a temperature between 12 and 14 °C.

