



# KOPKE

THE OLDEST PORT WINE HOUSE

DOURO | PORTUGAL

# DOC RED 2017



## FROM THE STEEP BANKS OF THE DOURO TO YOUR TABLE

Made from a remarkable combination of grapes. Douro Red 2017 honours Kopke's long and rich history.

### VINIFICATION AND AGEING

Vinification was carried out with total destemming and crushing. Fermented in stainless-steel vats for approximately 13 days at temperatures around 24 °C. Half of the blend was aged in second year french oak barrels of 225 liters and the remaining, in stainless-steel vats.

### TASTING NOTES

on the nose has very fruity aromas, where the red fruits stand out in a very subtle and appealing spice background. In the mouth it is well structured, with a velvety texture and a very fresh and seductive finish. An elegant wine with a long and irresistible finish.

### RECOMMENDATIONS

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in a horizontal position.

Best served at a temperature between 16 - 18°C.

Ideal to pair with red meat, game, cheeses and roasted fat fish.

**VINE** / Quinta S. Luiz

**SOIL** / Schistose

**HEIGHT** / 200-350 meters

### GRAPE VARIETIES

Touriga Nacional; Touriga Franca; Tinta Roriz; Tinto Cão.

### TECHNICAL DETAILS

**ALCOHOL** 13%

**PH** 3,66

**TOTAL ACIDITY** 5 g/dm<sup>3</sup>

**TOTAL SUGARS** 0,6 g/dm<sup>3</sup>

**WINEMAKER** / Ricardo Macedo



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