



KOPKE

THE OLDEST PORT WINE HOUSE

DOURO | PORTUGAL

DOC WHITE 2018



FROM THE STEEP BANKS OF THE DOURO TO YOUR TABLE

Douro White 2018 has the youth and lightness of a wine in its prime.

VINIFICATION AND AGEING

Vinification was carried out with total destemming and crushing. It fermented for 25 days in stainless-steel vats, under controlled temperatures between 12 - 14°C.

TASTING NOTES

Very aromatic, immediately suggests hints of white and yellow fruit and mineral notes. Reveals a good volume on the palate and excellent acidity making it an elegant wine for all occasions. Long, seductive and exuberant 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 an horizontal position.

Best served at a temperature between 10 - 12°C.

Ideal to combine with salads and fish dishes.

VINE / Quinta de S. Luiz

SOIL / Schistose

HEIGHT / 300 - 600 metres

GRAPE VARIETIES / Arinto; Gouveio; Rabigato.

TECHNICAL DETAILS

ALCOHOL 13%

PH 3,56

TOTAL ACIDITY 4,9 g/dm³

TOTAL SUGARS 0,6 g/dm³

WINEMAKER / Ricardo Macedo



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