

KOPKE CNK

CRISTIANO NICOLAU KOPKE

Special Anniversary

380

VERY OLD TAWNY PORT

Kopke celebrates its 380 years with a special edition CNK

THE OLDEST PORT WINE HOUSE

The oldest Port wine House is releasing 380 numbered bottles of an exclusive Very Old Tawny Port in honour of Cristiano Nicolau Kopke, who founded Kopke in 1638.

Kopke CNK is an exquisite blend of wines from the 1920's and 30's, as well as the extremely rare Colheita 1900, which Kopke still holds in its wide stock of old wood-aged Ports. This is a one of a kind Port Wine that stands out for its complex flavours unfolding layer after layer!



Origin / Demarcated Douro Region | Portugal

Vineyard / Old vineyards of Quinta S. Luiz (located in the prodigal sub-region of Cima Corgo), disposed along the slopes in horizontal levels, at an altitude between the 90 and the 140 meters.

Vinification / Grapes picked by hand. Traditional fermentation process in wide granite tanks called lagares, with grapes trodden by foot, enabling the gentle and complete extraction of colour, aromas and structure.

Ageing / Most of the wines in this blend have aged in small oak casks of 650 litres in the cellars of Kopke in Vila Nova de Gaia. The exception is one of the oldest wines of the lot, which for the past two decades has aged in a large oak vat of 2500 litres.

Tasting notes / Mahogany colour with green hues. On the nose it reveals intense and opulent aromas in a perfect combination of notes of spice such as clove, curry and black pepper and notes of dried fruit (hazelnut, fig, walnut), with hints of coffee, chocolate and molasses. The palate offers a remarkable marriage between acidity and sugar, resulting from all the decades of maturing in oak casks, whilst being fresh, full-bodied and audacious. Flavours of jelly, cinnamon, curry, nutmeg and light balsamic combine with other lighter notes of resin. A wine with complex flavours that develop layer after layer.

This wine reflects all the art and history of making and blending Port wines, which are the mark of the House of Kopke.

Winemaker / Carlos Alves

Technical Specifications /

ALCOHOL CONTENT: 20% **PH:** 3,44

TOTAL ACIDITY: 7,66 g/dm³ **REDUCING SUGARS:** 171 gr/dm³