



KOPKE

THE OLDEST PORT WINE HOUSE

VERY OLD DRY WHITE

· LIMITED EDITION ·

VINIFICATION AND AGEING

Its fermentation takes place in stainless-steel vats, where the grapes macerate and are churned with their skins on, at controlled temperatures, to produce a white wine full of colour and structure, able to sustain prolonged ageing in oak. The fermentation is halted by adding grape brandy to create the final fortified wine.

Its ageing in wood for approximately 50 years in 300-litre barrels has transformed this wine into almost an essence, producing intense and complex aromas of spice, dried fruit, yellow stone fruit and notes of citrus.

A dense white Port, concentrated and slightly dry on the palate. A surprising wine, with a vibrant yellow colour and a wide golden rim, full of rich and velvety flavours that come together in a delicate and stunning finish.

TASTING NOTES

A vibrant yellow colour, with a broad golden rim. Its ageing in wood for approximately 50 years has transformed this wine into almost an essence, producing intense and complex aromas of spice, dried fruit, yellow stone fruit and notes of citrus. On the palate it is dense, concentrated and a touch dry, packed with rich and velvety flavours which come together in a fine and delicate finish.

PAIRING

Its aromatic complexity engages the senses, making it a perfect combination for shrimp tempura, sea bass tartare, scallops au gratin or foie gras. One can get the best of its sophisticated flavour when it is paired with not too sweet desserts, like almond tart, apple crumble or blue cheese.

BEST SERVED / 8° a 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 meters.

GRAPE VARIETIES

Traditional Douro grape varieties.

TECHNICAL DETAILS

ALCOHOL 21%

PH 3,37

TOTAL ACIDITY 5,08 g/dm³

REDUCING SUGARS 65 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. To assure its full quality and flavour, it should be stored in bottle.