



KOPKE COLHEITA PORT

2000



PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE

Every wine tells a story. Kopke's Colheitas, however, tell a unique story. To taste a wine is to taste history and, in the case of this 2000 Colheita, it means remembering a remarkable event like the celebration of the 500 years since the arrival of the Portuguese in Brazil.

VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. A wine of high quality, made from one single harvest. A Colheita wine matures in oak barrels for periods of time that can vary, but never less than 7 years. It is then bottled and sold according to the demands of the market.

TASTING NOTES

Intense brown colour with brick-coloured hues. Rich and concentrated bouquet, laden with dried fruit aromas and a refined note of spice. In the mouth, it is smooth and velvety. It is harmoniously structured and closed. A long and delicate finish.

RECOMMENDATIONS

Served chilled, it reveals all its finesse and sophistication, especially when drunk with desserts made with caramel, dried fruit and spice, such as caramel fondant with apple and ginger jelly, tarte tatin, crème brûlée and medium-strength cheeses. Best served at a temperature between 12 and 14°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 metres.

GRAPE VARIETIES

Traditional Douro grape varieties.

TECHNICAL DETAILS

Alcohol 20,00%

pH 3,58

Total Acidity 4,42 g/dm³

Reducing Sugars 116,00 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 for as little time as possible, and should be drunk soon after purchase.





KOPKE COLHEITA WHITE 2005



PORT WINE | PORTUGAL

TASTING HISTORY WITH THE OLDEST PORT WINE BRAND

Every wine tells a story. Kopke's Colheitas, however, tell a unique story. To taste a wine is to taste history and, in the case of this 2005 Colheita it means remembering a remarkable event like the creation of YouTube, the largest video-sharing website in the world.

VINIFICATION

Its fermentation takes place in stainless steel vats, where the grapes macerate and are churned with their skins on, at temperatures between 16-18°C, to produce a white wine with colour and structure that can sustain a prolonged ageing in oak. The fermentation is halted by adding grape brandy, creating the fortified wine. A wine of high quality, made from one single harvest. A Colheita wine matures in oak barrels for periods of time that can vary, but never less than 7 years. It is then bottled and sold according to the demands of the market.

TASTING NOTES

Deep yellow in colour, it displays floral notes as well as hints of dried fruit and wood. Balanced and fresh, it shows pleasant acidity and a light spice flavour. Irresistible finish.

AWARDS AND HONORS

Roy Hersh - FTLOP - 91 pts (2015)

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

HEIGHT

Up to 600 meters.

GRAPE VARIETIES

Traditional Douro grape varieties (Malvasia Fina 50%, Gouveio 15%, Rabigato 15%, Viosinho 15% and Arinto 5%)

TECHNICAL DETAILS

Alcohol 20%
pH 3,60
Total Acidity 4,18 g/dm³
Reducing Sugars 119,00 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.



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KOPKE

20 YEARS OLD TAWNY



PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE

If time is marked by special moments, Kopke's history is written in exceptional years. Years that are worth keeping, so they can be relived and celebrated any time. When we retrieve years from Kopke's history, we are creating more history: the age on the label of this Kopke Port wine is the average age of all the wines in the blend.

VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. A wine of high quality, made by blending wines of different harvests to achieve the array of sensory qualities that are typical of these aged tawny Port wines. These wines have each matured in oak casks for varied periods of time, with the average age of all the wines in the blend defining the age on the label. The resulting blend expresses the characteristics given by the ageing in wood.

TASTING NOTES

A delicate orange-green colour. Its splendid nose is a complex marriage of dried fruit, spice and notes of fine wood. On the palate, its flavours are rich and concentrated, with a long and velvety finish.

RECOMMENDATIONS

Irresistible with a starter of foie gras with aubergine and walnuts. A great choice for an endless array of desserts, such as toffee brownies, chocolate and pistachio pavé, or crostini of walnuts with chèvre. Best served at a temperature between 12 and 14°C.

AWARDS AND HONORS

International Wine and Spirits Competition - Ouro (2015)
Robert Parker - 92 pts (2016)
Wine Spectator - 94 pts (2018)

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

Traditional Douro grape varieties.

TECHNICAL DETAILS

Alcohol 20%
pH 3,54
Total Acidity 4,78 g/dm³
Reducing Sugars 121,00 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. Once opened, it should be drunk within 4 to 6 months.





KOPKE

30 YEARS OLD TAWNY



PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE

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VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. A wine of high quality, made by blending wines of different harvests to achieve the array of sensory qualities that are typical of these aged tawny Port wines. These wines have each matured in oak casks for varied periods of time, with the average age of all the wines in the blend defining the age on the label. The resulting blend expresses the characteristics given by the ageing in wood.

TASTING NOTES

Amber in colour, with green hues. An intense and complex nose, with prevailing aromas of dried fruit well-balanced with notes of vanilla and honey. On the palate, it is harmonious, concentrated and unctuous. A superb and enduring finish.

RECOMMENDATIONS

Irresistible with a starter of foie gras with aubergine and walnuts. A great choice for an endless array of desserts, such as toffee brownies, chocolate and pistachio pavé, or crostini of walnuts with chèvre. Best served at a temperature between 12 and 14°C.

AWARDS AND HONORS

Robert Parker - 93 pts (2016)

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 metres.

GRAPE VARIETIES

Traditional Douro grape varieties.

TECHNICAL DETAILS

Alcohol 20,0%

pH 3,53

Total Acidity 4,70 g/dm³

Reducing Sugars 130,00 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. Once opened, it should be drunk within 4 to 6 months.





KOPKE

40 YEARS OLD TAWNY



PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE

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VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. A wine of high quality, made by blending wines of different harvests to achieve the array of sensory qualities that are typical of these aged tawny Port wines. These wines have each matured in oak casks for varied periods of time, with the average age of all the wines in the blend defining the age on the label. The resulting blend expresses the characteristics given by the ageing in wood.

TASTING NOTES

Deep amber in colour, with a greenish rim. On the nose it is complex, with notes of dried fruits, like raisins, fig and walnut, wrapped in subtle hints of vanilla and honey. On the palate, it is dense, silky and concentrated, with impressive freshness. A powerful and particularly enduring finish.

RECOMMENDATIONS

Irresistible with a starter of foie gras with aubergine and walnuts. A great choice for an endless array of desserts, such as toffee brownies, chocolate and pistachio pavé, or crostini of walnuts with chèvre. Best served at a temperature between 12 and 14°C.

AWARDS AND HONORS

Wines of Portugal Challenge - Best Fortified Blend of the Year, Grande Ouro (2016)
International Wine Challenge - Ouro (2016)
Concours Mondial de Bruxelles - Ouro (2016)
Robert Parker - 93 pts (2016)
Wine Spectator - 95 pts (2018)

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

Traditional Douro grape varieties.

TECHNICAL DETAILS

Alcohol 20%
pH 3,57
Total Acidity 5,36 g/dm³
Reducing Sugars 147,00 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. Once opened, it should be drunk within 4 to 6 months.



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