



KOPKE

THE OLDEST PORT WINE HOUSE

VINHAS VELHAS

GRANDE RESERVA RED 2015

LIMITED EDITION

Made from old vines growing on the traditional terraces of Quinta de São Luiz, this wine entices with its elegance and complexity – the result of low yield rootstocks more than 80 years old and prolonged ageing in wood. Velvety and appealing, this is a wine born in the heart of the Douro. This is a numbered batch of 2362 bottles held in two volumes. Bottles from 1 to 2162 are available in 750ml, and bottles from 2163 to 2362, in 1500ml.

VINIFICATION AND AGEING

The grapes used to make this wine were exclusively from the old vines of Quinta de S. Luiz. The aim of the winemaker was to bring out the best of the terroir in the wine. The grapes were harvested by hand and firstly chosen within the vineyard, soon followed by a carefully selection in the cellar. Alcoholic fermentation for 15 days at a controlled temperature, preceded by a long maceration with skins for a period of 30 days. Matured for 16 months in French oak barrels.

VINEYARD

Grapes from Quinta de S. Luiz, located in the sub-region Cima Corgo.

SOIL

Schistose

HEIGHT

200-350 metres

TECHNICAL DETAILS

Alcohol 13.5%

Ph 3.52

Total acidity 4.9

Total sugars 0.6



TASTING NOTES

Deep ruby red in colour with violet hues, this wine expresses the elegance of its unique terroir, Quinta de S. Luiz. Rich and expressive on the nose, it delivers layers of aromas of wild berries wrapped in hints of mint against a solid spicy background. In the mouth it reveals entrancing freshness combined with a silky, engaging and firm structure. A heady, captivating wine which delights from beginning to end.

GRAPE VARIETIES

Old vines, predominantly Touriga Nacional and Sousão varieties.

RECOMMENDATIONS

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations. The bottle should remain in a horizontal position. Serve at a temperature of between 16 and 18°C. Ideal with rich textured dishes, such as lamb, kid, wild boar, pasta with truffle sauce and cured cheeses.