



# KOPKE

# 1940

## TAWNY COLHEITA PORT



### EXCEPTIONAL WINES FROM THE WARTIME

The year is 1940, we are in the Douro valley, in the ancient Quinta de São Luiz. Kopke receives the honour of being officially declared the oldest Port wine House by the Trade Associations of Porto and Lisbon. These are times of profound instability due to the Second World War and the severe losses incurred in the year's poor harvest. A very wet winter followed by a dry and hot summer resulted in low yields, albeit of remarkable quality. With the harvest done and the baskets washed, the ensuing months will dictate the future of Kopke wines. 1940 was a difficult year, but the quality of the berries suggested a long life for the wines of this harvest.

Over the next decades and generations, there were many opportunities and sustained pressure to launch this nectar onto the market. The world changed and societies evolved. Despite all this, this wine was kept for 80 long years in a cellar that resisted time. But all good things come to those who wait. That patience, together with the terroir and the mastery of ageing wines in wood has transformed this wine into a unique experience.

### VINIFICATION AND AGEING

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 skin aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) 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. Aged in oak wood for 80 years.

### TASTING NOTES

With a slightly greenish hue, this wine presents an elegant and remarkable freshness and complex aromas of dried fruit balanced with the aromas of wood and coffee and hints of spice. In the mouth it reveals layers of flavour, ending with a long and textured finish.

### PAIRING

Best served slightly refreshed and paired with beef, caramelized onion with peanut shavings, caramelized pear combined with a cheese flavoured ice cream, dehydrated apricots and caramel-based desserts, nuts and spices.

BEST SERVED AT / 14° - 16°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

25% Touriga Nacional, 25% Tinta Roriz, 25% Touriga Franca, 25% Tinta Barroca

#### TECHNICAL DETAILS

ALCOHOL 20%

PH 3,44

TOTAL ACIDITY 7,12 g/dm<sup>3</sup>

REDUCING SUGARS 173 g/dm<sup>3</sup>

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 is recommended to be drunk within 2 - 6 months.

