



# KOPKE COLHEITA PORT

# 1967



## 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 1967 Colheita, it means remembering a remarkable event like the first successful human-to-human heart transplant performed by the South-African surgeon Christiaan Barnard.

### VINIFICATION

The wine-making process includes the halting of fermentation by adding the grape brandy, the blending of different wines and the ageing of the resulting wine. Fermentation takes place in vats (lagares) at a controlled temperature of 29°C, until the right degree of sweetness (baumé) is achieved, at which point the grape brandy is added. 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 amber colour, with greenish hues. Dried fruit dominates the nose, with marked notes of hazelnut. In the mouth, it reveals an impressive structure against a background of caramel and chocolate. An impeccable wine with superb flavour and finish.

### RECOMMENDATIONS

Ideal with walnut and almond cakes. 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

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

### TECHNICAL DETAILS

Alcohol 20,0%

pH 3,58

Total Acidity 5,38 g/dm<sup>3</sup>

Reducing Sugars 142,00 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. 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.

