



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.



www.sogevinus.com | customer.service@sogevinus.com | março 2018
Av. Diogo Leite, 344 | 4400-111 V.N. Gaia | Portugal