



KOPKE

COLHEITA 2010

THE OLDEST PORT WINE HOUSE

PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



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

Brick colour with amber rim. Elegant and intense on the nose, with aromas of nuts (walnut and almond), notes of spice, vanilla, lemon grass and hints of mint. On the palate it reveals excellent balance between sweetness and acidity, with notes of honey and spice, light notes of smoke and hints of ripe fruit. A balanced, long and intense Colheita.

RECOMMENDATIONS

Served chilled, it reveals all its finesse and sophistication, especially when drunk with desserts made with caramel, dried fruit and spices, such as caramel fondant with apple and ginger jelly, tarte tatin, crème brûlée and medium-strength cheeses.

Best served at a temperature between 14 and 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

Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca

TECHNICAL DETAILS

Alcohol 20%
pH 3,51
Total Acidity 3,80 g/dm³
Reducing Sugars 120 g/dm³

WINEMAKER

Carlos Alves

