



# KOPKE

## Winemaker's collection

### TINTO CÃO

RESERVA DOURO  
Rosé 2019

Limited Edition . 2541 bottles



## FROM THE VINE TO WINE - THE ESSENCE OF THE WINEMAKER'S COLLECTION

### Unique wines with the quality seal of Casa Kopke

Winemaker's Collection is the name that identifies a unique Collection of Douro DOC, comprising only limited editions of red, white and rosé wines with numbered bottles signed by the winemaker Ricardo Macedo.

For this rosé Reserva we have selected the grape variety Tinto Cão, one of the most singular native varieties of the Douro, recognised by its small bunches and thick skin. Revealing engaging acidity and smooth and firm tannins, this variety confers longevity, freshness and good ageing potential to the wine. Having aged in the cellars of Quinta de S. Luiz, this is an elegant rosé, wide and complex. There are only 2.541 bottles available.

### VINIFICATION AND AGEING

Grown in the Cima Corgo subregion, the Tinto Cão grapes in this wine were harvested by hand in the first week of August 2019 and carried in 20kg crates to the winery in Quinta S. Luiz, where they were again selected on the sorting table. After the soft pressing of the grapes still in their bunches, 80% of the must fermented in stainless steel vats at a controlled temperature while the rest fermented in used wood barrels. Having matured in stainless steel vats for 6 months with a weekly battonage, the final blend now reveals its full potential.

### TASTING NOTES

With a salmon colour, this Reserva shows light floral notes combined with aromas of fresh fruit, notably red currant. On the palate, its texture, elegance and silkiness make a good impression, with notes of smoke enhancing its complexity. Finishes long and fresh and is a great wine to have on its own or at the beginning of a meal.

### PAIRING

To fully enjoy this wine, Kopke suggests it as an aperitif or pairing it with seafood, oily fish, white meat or medium-intensity cheese.

**VINE** / Grapes from the sub-region Cima Corgo.

**SOIL** / Schistose

**HEIGHT** / 400 meters

**GRAPE VARIETY** / Tinto Cão

### TECHNICAL DETAILS

**ALCOHOL** 13%

**PH** 3,38

**TOTAL ACIDITY** 5,4 g/dm<sup>3</sup>

**TOTAL SUGARS** 0,8 g/dm<sup>3</sup>

**WINEMAKER** / Ricardo Macedo

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.

*Best served at a temperature between 10 - 12°C.*

