



# KOPKE

THE OLDEST PORT WINE HOUSE

# QUINTA SÃO LUIZ VINTAGE 2018

PORT WINE | PORTUGAL

## TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



This 2018 **Vintage produced from the vines of Quinta de São Luiz** is the reflection of both Kopke's style of Port and the exceptional terroir of the Quinta. It is the result of a winemaking year marked by contrasts: an extremely dry and cold winter and the hottest months of August and September of the last decade. Despite the high temperatures of the summer, the leaves protected the berries from sunburn and the vines were able to extract the much needed water and nutrients from the soil. By the time the harvest started the grapes were in great health and perfectly ripe.

### VINIFICATION

Harvested by hand at the optimum time, the grapes are then destemmed, crushed and vinified in accordance to a process of careful maceration to extract their color, tannins and aromas, complemented by permanent churning during fermentation. This process takes place in vats, at a controlled temperature between 28-30°C, until reaching the desired Baume degree. At this stage, grape brandy is added (fortification). This is an exceptional wine, from a single harvest, bottled between the second and third year after the harvest. It is deep-red in colour, complex, full-bodied and with a remarkable ageing potential.

### TASTING NOTES

Concentrated and with a deep dark colour, fresh and exuberant on the nose with layered notes of black fruit, this Vintage stands out for its structure and balance, whilst delivering firm tannins, true to the style of Kopke's Vintage Single Quinta. Its crispy acidity combined with the layered flavours of fruit fresh make this wine engaging, and the intense finish anticipates great ageing potential.

### PAIRING

Pair it with a main course of red meat or game. Blue or soft cheese (such as Serra da Estrela) are equally well suited.

This unique wine's exceptional quality means it's best enjoyed on its own or with a cigar.

### 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

110-135 meters

### GRAPE VARIETIES

50% Touriga Nacional and 50% grapes from old vines

### TECHNICAL DETAILS

Alcohol 20,00%

pH 3,50

Total Acidity 5,60 g/dm<sup>3</sup>

Reducing Sugars 109 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves



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The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain in a horizontal position. This wine can be kept in bottle for an indefinite period, without any damage to the quality of its properties and character. Once opened, it should be decanted and consumed within 1 to 2 days. The periods here suggested are merely for guidance, not implying the deterioration of the wine but only a slow evolution that can lead to the loss of its original sensorial characteristics. Best served at a temperature between 16 and 18 °C.