



KOPKE

WINEMAKER'S *collection*

FOLGAZÃO & RABIGATO

GRANDE RESERVA DOURO

Branco 2016

Unique wines with Kopke's quality seal

Reflecting on the knowledge of the generations of wine growers in the Baixo Corgo region, in 2015 we started conducting a focussed study of our vineyards to evaluate and trial the different performances of indigenous white grape varieties in this terroir. In order to select the ones that would best fit a profile of balanced and intense wines, several varieties were then individually vinified, and the resulting wines culminated in us planting seven traditional Douro white grape varieties.

In 2020, winemaker Ricardo Macedo selected a blend of Folgazão and Rabigato. Aged in 300 Lt barrels, the resulting wine is a seductive Grande Reserva of remarkable freshness and persistence. Available in a limited edition, individually numbered and signed by the winemaker: 2.202 bottles.



VINIFICATION AND AGEING

Grown in the Baixo Corgo subregion, the grapes in this wine were harvested by hand at the beginning of September 2015 and carried in 20kg crates to the winery in Quinta S. Luiz, where they were again selected on the sorting table. After the clusters of grapes were pressed whole, the must fermented in French oak barrels of 300 litres, in which it matured from 2016 to 2020. The final blend is the result of the selection of the best barrels of those four years and expresses the full potential of these two grape varieties from such a unique terroir.

TASTING NOTES

Very refined, it shows notes of stone fruit wrapped in smooth and harmonious hints of spice and light brioche. On the palate its unctuousness balances its acidity, in an elegant ensemble. A white wine that engages for its immense freshness and persistence.

PAIRING

Kopke suggests to pair this Folgazão & Rabigato with seafood, oily fish and white meat.

VINE / Grapes from the sub-region Baixo Corgo.

SOIL / Schistose

HEIGHT / 250-300 meters

GRAPES / 70% Folgazão, 30% Rabigato

TECHNICAL DETAILS

ALCOHOL 14%

PH 3,37

TOTAL ACIDITY 5,3 g/dm³

TOTAL SUGARS 0,6 g/dm³

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 12 - 14°C.

