



KOPKE

Winemaker's
collection

TINTO CÃO

RESERVA DOURO
Rosé 2020

Limited Edition . 5372 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. A numbered edition of 5372 bottles that come in two sizes. Bottles numbered 1 to 5022: 750ml. Bottles numbered 5023 to 5372: 1500ml.

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 September 2020 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

Salmon pink in colour, this Rosé is immediately engaging. Shows notes of pomegranate and hibiscus on the nose. On the palate it is subtle and elegant, delivering great acidity layer upon layer and a long and fresh finish.

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 3,33

TOTAL ACIDITY 6 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 of between 10 - 12°C.

