



KOPKE

THE OLDEST PORT WINE HOUSE

QUINTA SÃO LUIZ VINTAGE 2019

PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



This Vintage from Quinta de São Luiz is the result of the combination of a dry and cold winter and a summer (August and September) with a temperature range that benefited the grapes' good maturation. Lack of rainfall, high temperatures during the day and cold nights were a stark contrast with the extreme summers of the previous years. The harvest began with dry weather and moderate temperatures, which benefited gradual ripening and healthy berries.

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

Deep dark colour with violet hues. It shows a splendid nose, with floral aromas, menthol and black fruit (blueberries) and notes of smoke. In the mouth it displays assertive acidity, much in the style of Casa Kopke, well combined with intense tannins. Delicate fresh fruit developing into a long and compelling finish, foreseeing 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

60% Old Vines, 40% Touriga Nacional

TECHNICAL DETAILS

Alcohol 20%

pH 3,3

Total Acidity 6,2 g/dm³

Reducing Sugars 100 g/dm³

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.