



KOPKE

THE OLDEST PORT WINE HOUSE

COLHEITA WHITE 2011

PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



VINIFICATION

Its fermentation takes place in stainless steel vats, where the grapes macerate and are churned with their skins on, at temperatures between 16-18°C, to produce a white wine with colour and structure that can sustain a prolonged ageing in oak. The fermentation is halted by adding grape brandy, creating the fortified wine. A wine of high quality, made from one single harvest. A Colheita wine matures in oak barrels for periods of time that can vary, but never less than 7 years. It is then bottled and sold according to the demands of the market.

TASTING NOTES

Bright golden in colour, it shows a discreet bouquet, with notes of dried flowers, honeycomb and some spices. The palate shows an engaging and intense wine, with flavours of apricots in syrup and notes of dried fruit, walnut, fig and almond. A young white Colheita, with enormous potential. A fresh and delicate finish.

RECOMMENDATIONS

Chill to a temperature of between 8 and 10°C and serve with savoury nibbles such as dried fruit, apricots stuffed with walnuts or smoked salmon. If sweet is your thing, try it with vanilla ice cream or orange tart.

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

Up to 600 metres.

GRAPE VARIETIES

50%, Malvasia Fina, 30% Viosinho, 10% Rabigato, 10% Gouveio

TECHNICAL DETAILS

Alcohol 19,5%
pH 3,38
Total Acidity 4,10 g/dm³
Reducing Sugars 127 g/dm³

WINEMAKER

Carlos Alves



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The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. To assure its full quality and flavour, it should be stored in bottle for as little time as possible, and should be drunk preferably between 2 to 6 months.