



KOPKE

THE OLDEST PORT WINE HOUSE

COLHEITA WHITE 2002

PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



Every wine tells a story. Kopke's Colheitas, however, tell a unique story. To taste a wine is to taste history and, in the case of this 2003 Colheita, it means remembering a remarkable event like the sequencing of 99% of the human genome, with an accuracy of 99.99%. The Human Genome Project represented an enormous scientific breakthrough for medicine yet also raised fundamental ethical issues.

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

Kopke White Colheita 2002 shows a straw yellow colour, and an intense and rich bouquet, with predominant aromas of dried fruit and light notes of exotic fruit wrapped in delicate hints of honey. On the palate it is fresh and intense, with the flavours of ageing in wood, such as spice, perfectly combined with the sweet notes of fruit in syrup. It unfolds into a long and enduring finish.

RECOMMENDATIONS

Enjoy it with an almond, lemon and poppy seed cake, or milk and hazelnut chocolate nocciolato with basil ice cream. Wonderful just on its own, after a meal. Best served at a temperature between 8 and 10°C.

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

40% Viosinho, 15% Gouveio, 15% Rabigato and 30% Malvasia Fina

TECHNICAL DETAILS

Alcohol 20%

pH 3,39

Total Acidity 4,5 g/dm³

Total Sugars 136 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.