



KOPKE FINE WHITE



PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE

VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration, enhanced by constant churning during fermentation. This takes place in stainless steel vats at a controlled temperature (between 16-18°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added, which will result in the final fortified wine. Obtained by the blending of wines of different harvests, with different levels of maturation in stainless steel and wood for a minimum of 3 years, the result is a rich and aromatic wine, with the perfect level of sweetness.

TASTING NOTES

With a greenish-yellow colour, Kopke Fine White Port shows a rich and fragrant nose, on which the fresh aromas of citrus stand out. On the palate, it is smooth and velvety, with perfect acidity, and a delicious finish.

RECOMMENDATIONS

A versatile wine, it goes brilliantly with any dessert, especially the ones made with tropical fruit, such as mango and papaya carpaccio. 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

Traditional Douro grape varieties.

TECHNICAL DETAILS

Alcohol 19,50%

pH 3,25

Total Acidity 3,50 g/dm³

Reducing Sugars 107,00 g/dm³

WINEMAKER

Carlos Alves

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations. The bottle should remain in an upright position. Over time, it is natural that sediment is formed at the bottom of a bottle of Port wine. Once opened, it should be drunk within 2 to 4 months.

