



# KOPKE LBV 2012



## PORT WINE | PORTUGAL

### TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE

The passage of time brings experience, wisdom and insight. Kopke's Vintages are, above all, evidence of a unique personality. Bottled after an aging period of 4 to 6 years, this Late Bottled Vintage is an intense ruby that tells the story of an exceptional year that stands out in the long history of the brand.

### VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. A wine of high quality, made from one single harvest, bottled 4 to 6 years after harvest.

### TASTING NOTES

A deep opaque colour, with a violet rim. A complex and aromatic nose, on which the intense aromas of very ripe berries prevail, especially blackberry and raspberry, with subtle notes of black pepper wrapped in notes of aged wood. It starts delicate but unctuous in the mouth, with assertive tannins engaging the palate, with stand-out flavours of ripe berries as well a hint of dark chocolate. A long and velvety finish.

### RECOMMENDATIONS

Balancing an intense array of flavours, LBV is ideal for main dishes such as filet mignon, or desserts such as chocolate mint cheesecake, pear millefeuille, or simply enjoyed with medium-strength cheeses. Best served at a temperature between 12 and 14°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, in particular Touriga Nacional, Touriga Franca and Tinta Roriz and Sousão.

### TECHNICAL DETAILS

Alcohol 20,00%

pH 3,61

Total Acidity 4,56 g/dm<sup>3</sup>

Reducing Sugars 110,00 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves

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. Once opened, it should be drunk within 2 to 4 months.

