



# KOPKE LÁGRIMA 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 to create the final fortified wine. Made by blending wines of different harvests that have matured 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

A bright golden-yellow colour. An intense and elegant nose, with aromas of tropical fruit perfectly intertwined with notes of vanilla and a hint of honey. In the mouth, it is fresh, balanced and appealing. A sweet, distinct, and well-balanced wine.

#### RECOMMENDATIONS

Enjoy it with a vanilla bavaois with plum sauce or apricot sorbet. 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 3,44

Total Acidity 3,30 g/dm<sup>3</sup>

Reducing Sugars 150,00 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.

