



KOPKE RESERVE RUBY



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 to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in stainless steel vats 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 very fine wine, made by blending wines of different harvests and ages.

TASTING NOTES

An intense ruby colour, with violet hues. The aromas of red fruit stand out in an elegant and seductive nose, reminiscent of aromas of jam. The palate is balanced and intense, with good structure, allowing the red fruit to reveal its power.

RECOMMENDATIONS

Delicious with cheesecake, panacotta with blackberry syrup, chocolate truffles and medium-strength cheeses such as Camembert. 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.

TECHNICAL DETAILS

Alcohol 19,50%

pH 3,64

Total Acidity 4,00 g/dm³

Reducing Sugars 104,00 g/dm³

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.

