



# kopke Rosé Porto

Port Wine | Portugal



## Vine

The vineyard is disposed along the slopes on horizontal levels and, more recently, they are planted along the lines of greatest slopes, so called "Vinha ao Alto" (vertically planted vines).

## Soil

Schist greywacke ante-Ordovician, with some inclusions of a geological formation of granitic involving nature.

## Height

Up to 600 meters.

## Grape Varieties

Traditional grapes from Douro, mainly Touriga Nacional, Touriga Franca and Tinta Roriz.



## Vinification

The vinification process is based on a light maceration with removal of the pellicles colour and aromas, complemented by the pressing of the grapes before the fermentation. It occurs slowly, with running off in stainless-steel vats, under controlled and low temperatures (between 14-16°C), which ensures the consistency of a light style, fruity and involving. Like the other Port Wines, the fermentation is stopped by adding grape brandy (benefit), resulting in a fortified wine.



## Tasting Notes

Crystalline and strong rose-coloured. Rich and perfumed nose, abounding a lively floral aroma and wild fruits fragrances. In the mouth, it is fresh and round, involved by the desirable flavours of ripe cherry and raspberry. Good acidity, harmonious and with a delicious and dry finish.



## Recommendations

The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain up-right. As a natural product, the Port Wine is subject to create deposit when ageing. Once opened, it should be consumed within 2 to 4 months. The periods here suggested are merely for guidance, not implying the deterioration of the wine but only a slow evolution that can lead to the loss of its original sensorial characteristics. Excellent aperitif and ideal to be served with starters, fish courses, light desserts or fruits. A refreshing solution to be delighted also in a tonic version (tonic water and lemon) and in cocktails. Serve fresh, between 8 and 10°C or with ice.



## Technical Details

Alcohol	19,50 %vol
pH	3,58
Total Acidity	3,79 g/dm <sup>3</sup>
Reducing Sugars	103,00 g/dm <sup>3</sup>



## Winemaker

Carlos Alves

