



KOPKE

30 YEARS OLD WHITE



PORT WINE | PORTUGAL

TASTING HISTORY WITH THE OLDEST PORT WINE BRAND

If time is marked by special moments, the history of Kopke falls in exceptional years. These are years' worth preserving in memory, to be revived and celebrated any time. When we recover years of history, we're recreating another: the average age determines the age at which these Kopke wines are cataloged.

VINIFICATION

Harvested by hand at the best moment, our grapes are destemmed, crushed and vinified in accordance with a process that relies on careful maceration with extraction of color, tannins and aromas, complemented by permanent pumping during fermentation. This process takes place in vats, at a controlled temperature between 28-30°C, until reaching the desired Baumé degree. At this stage, it proceeds to the addition of grape brandy (fortification). The result is a high quality blended white wine from several harvests that will aged in casks for a long period of time: 10, 20, 30 and 40 Years Old.

TASTING NOTES

Vibrant yellow-straw colour. Nose of a pleasant deepness and richness, with nut touches and dried figs, sharpening the authenticity of the style. Delicate, complex and silky in the taste, with round and polished tannins balancing the acidity. The exceptional character of the whole justifies its edition, naturally limited. Icon of the Kopke brand pioneering, this new Kopke 30 Years Old White brings the best of the specialists wisdom in aged tawnies. Powerful and persistent finish.

AWARDS AND HONORS

16,5 pts, João Paulo Martins.

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.

TECHNICAL DETAILS

Alcohol 20,0%

pH 3,51

Total Acidity 4,72 g/dm³

Reducing Sugars 104,50 g/dm³

WINEMAKER

Carlos Alves

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. Serve at a temperature between 8 and 10°C.

