



KOPKE COLHEITA PORTO 1941



PORT WINE | PORTUGAL

TASTING HISTORY WITH THE OLDEST PORT WINE BRAND

Each wine tells a story. For Kopke Colheita, this story is unique. Enjoy a wine is to taste history and remember remarkable episodes as the death of James Joyce, the most important Irish author.

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 wine from a single harvest that will aged in casks for a long period of time, never less than 7 years and subsequently bottled under market requests.

TASTING NOTES

Light-amber colour, presents a rich and polished nose, standing-out the hazelnuts and vanilla notes, as well as, an involving touch of wood. Concentrated and soft in the taste, of great expressiveness and consistency. Long and persistent finish.

AWARDS AND HONORS

18 pts, Jancis Robinson.

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 3,58

Total Acidity 5,89 g/dm³

Reducing Sugars 126,0 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. To guarantee the plenitude of its freshness and quality, the wine shall be consumed preferentially with the shortest time in bottle. Serve at a temperature between 12 and 14°C.

