



KOPKE QUINTA S.LUIZ VINTAGE PORTO

2012



PORT WINE | PORTUGAL

TASTING HISTORY WITH THE OLDEST PORT WINE BRAND

The passage of time brings experience, wisdom and thoughtfulness. The Vintage Kopke are, above all, evidence of a unique personality. Aged in the bottle, these wines tell the story of an exceptional year that stands out in the long existence of the brand.

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). This is an exceptional wine, from a single harvest, being bottled between the second and third year after the harvest. Originally deep-red coloured, complex, full-bodied and with a remarkable ageing potential.

TASTING NOTES

Reddish and deep opaque colour. Presents a complex and expressive nose, standing out the ripe red and black fruits aromas, well-balanced with the subtle balsamic and chocolate notes. Refined in the mouth shows an excellent acidity with very expressive tannins, that confers the character of the Kopke Vintages. Presents a long and powerful aftertaste, with ripe red fruit flavours and a notable acidity, that makes guess it's a Vintage Single Quinta. With an enormous potential of ageing.

AWARDS AND HONORS

16,5 pts, João Paulo Martins.
17 pts, Revista de Vinhos.

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 3,40

Total Acidity 5,52 g/dm³

Reducing Sugars 92,00 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 in a horizontal position. This wine can be kept in bottle for an indefinite period, without any damage to the quality of its properties and character. Once opened, it should be decanted and consumed within 2 to 3 days. 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 12 and 14 °C.

