



# KOPKE COLHEITA WHITE

# 2003



## PORT WINE | PORTUGAL

### TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE

Every wine tells a story. Kopke's Colheitas, however, tell a unique story. To taste a wine is to taste history and, in the case of this 2003 Colheita, it means remembering a remarkable event like the sequencing of 99% of the human genome, with an accuracy of 99.99%. The Human Genome Project represented an enormous scientific breakthrough for medicine yet also raised fundamental ethical issues.

### VINIFICATION

Its fermentation takes place in stainless steel vats, where the grapes macerate and are churned with their skins on, at temperatures between 16–18°C, to produce a white wine with colour and structure that can sustain a prolonged ageing in oak. The fermentation is halted by adding grape brandy, creating the fortified wine. A wine of high quality, made from one single harvest. A Colheita wine matures in oak barrels for periods of time that can vary, but never less than 7 years. It is then bottled and sold according to the demands of the market.

### TASTING NOTES

Intense golden-yellow colour. On the nose, it is discreet and delicate, laden with notes of dried fruit, cherries in syrup and subtle molasses. Vivid and rich in the mouth, it shows excellent structure and assertive vigour. Its elegance lingers into an unctuous and distinct finish.

### RECOMMENDATIONS

Enjoy it with an almond, lemon and poppy seed cake, or milk and hazelnut chocolate nocciolato with basil ice cream. Wonderful just on its own, after a meal. To assure its full quality and flavour, it should be stored in bottle for as little time as possible, and should be drunk soon after purchase. Best served at a temperature between 8 and 10°C.

### AWARDS AND HONORS

Robert Parker - 91 pts (2016)  
Jancis Robinson - 16 pts (2015)  
Wine & Spirits - 92 pts (2016)

### 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.

### TECHNICAL DETAILS

Alcohol 20,00%

pH 3,47

Total Acidity 4,04 g/dm<sup>3</sup>

Reducing Sugars 136,00 g/dm<sup>3</sup>

### 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.

