



KOPKE VINTAGE PORTO

2017



PORT WINE | PORTUGAL

TASTING HISTORY WITH THE OLDEST PORT WINE BRAND

2017 was a surprising wine-growing year: the harvest took place earlier than normal, the yield was low but its quality was extraordinary.

Kopke's 2017 Vintage has revealed incredible evolution – we could tell that would be the case because of the grape's excellent quality – and no doubt this will another great Vintage of the last decade with enormous ageing potential.

VINIFICATION

Harvested by hand at the optimum time, the grapes are then destemmed, crushed and vinified in accordance to a process of careful maceration to extract their color, tannins and aromas, complemented by permanent churning 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, grape brandy is added (fortification). This is an exceptional wine, from a single harvest, bottled between the second and third year after the harvest. It is deep-red in colour, complex, full-bodied and with a remarkable ageing potential.

TASTING NOTES

Deep dark purple in colour. On the nose it shows complexity and exuberance, with the aromas of ripe red berries combining notes of cocoa, eucalyptus leaf, pepper and liquorice, and some floral hints. In the mouth it reveals good volume and intensity. Its vibrant acidity binds well with the flavour of ripe fruit enveloped by refined tannins. A long and harmonious finish.

PAIRING

Pair it with a main course of red meat or game. Blue or soft cheese (such as Serra da Estrela) are equally well suited.

This unique wine's exceptional quality means it's best enjoyed on its own or with a cigar.

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

Uvas da Quinta de São Luiz, Vinha velha (50%) and Touriga Nacional (50%)

TECHNICAL DETAILS

Alcohol 20%
pH 3,4
Total Sugars 5,98 g/dm³
Reducing Sugars 99 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 proprieties and character. Once opened, it should be decanted and consumed within 1 to 2 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 16 and 18 °C.

