



KOPKE

THE OLDEST PORT WINE HOUSE

COLHEITA PORT 1941

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 1941 Colheita, it means remembering a remarkable event like the birth of the American songwriter, singer, painter, actor and writer Bob Dylan.

VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28–30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final 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

Pale amber in colour, it shows a rich and polished nose, with notes of hazelnut and vanilla and hints of wood. Concentrated and smooth on the palate, it is very expressive and consistent. Long and enduring finish.

RECOMMENDATIONS

Served chilled, it reveals all its finesse and sophistication, especially when drunk with desserts made with caramel, dried fruit and spices, such as caramel fondant with apple and ginger jelly, tarte tatin, crème brûlée and medium-strength cheeses. Best served at a temperature between 14 and 16°C.

AWARDS AND HONORS

International Wine Challenge - Red Colheita Trophy - Port Trophy (2016)
Decanter World Wine Awards - Platinum: Best Colheita Port over \$ 15 (2016)
Concours Mondial de Bruxelles - Great Gold (2016)
International Wine Challenge - Ouro (2016)
International Wine & Spirits Competition - Gold (2016)
TEXSOM International Wine Awards - Gold (2016)
Robert Parker - 97 pts (2016)
Wine Spectator - 93 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 3,48
Total Acidity 5,92 g/dm³
Reducing Sugars 151,00 g/dm³

WINEMAKER

Carlos Alves

