



KOPKE COLHEITA PORT

1960



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 1960 Colheita, it means remembering a remarkable event like the foundation of Brasilia as the capital of Brazil, designed by the architect Oscar Niemeyer.

VINIFICATION

The wine-making process includes the halting of fermentation by adding the grape brandy, the blending of different wines and the ageing of the resulting wine. Fermentation takes place in vats (lagares) at a controlled temperature of 29°C, until the right degree of sweetness (baumé) is achieved, at which point the grape brandy is added. 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

A deep brown colour, with a garnet rim. An elegant and complex nose, with prevailing notes of dried fruit, cocoa and subtle hints of snuff and wood. In the mouth, it is silky, enveloping and slightly unctuous. Powerful and deep, with extraordinary structure and a long, delicious finish.

RECOMMENDATIONS

Ideal with walnut and almond cakes. Best served at a temperature between 14 and 16°C.

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

25% Touriga Nacional, 25% Tinta Roriz, 25% Touriga Franca, 25% TintaBarroca

TECHNICAL DETAILS

Alcohol 20,0%

pH 3,58

Acidez Total 5,26 g/dm³

Total Acidity 167,00 g/dm³

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. 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.

