



KOPKE

THE OLDEST PORT WINE HOUSE

COLHEITA PORT 1966

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 1966 Colheita, it means remembering a remarkable event such as the launching of The Beatles' 7th album, Revolver, which is considered by the Rock and Roll Hall of Fame one of the Definitive 200 Albums. This same year saw the inauguration of the bridge over the Tagus that links Lisbon with Portugal's south region, Ponte 25 de Abril.

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

An intense brown colour, with a brick-coloured rim that shows its longevity. On the nose, it shows appealing aromas of dried fruit and marked notes of smoke. Silky and delicate on the palate, with remarkable structure and elegance. The flavours of plum, dried fig and vanilla are well-balanced, giving the wine a unique and distinct style. A singularly persistent finish.

RECOMMENDATIONS

Served chilled, it reveals all its finesse and sophistication, especially when drunk with desserts made with caramel, dried fruit and spice, 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

Concours Mondial de Bruxelles - Grand D'or (2016)
Berliner Wein Trophy - Great Gold (2016)
International Wine Challenge - Gold (2016)
International Wine & Spirits Competition - Gold (2016)
TEXSOM International Wine Awards - Gold (2016)
Decanter World Wine Awards - 93 pts (2016)
Robert Parker - 96 pts (2016) | Wine Enthusiast - 95 pts (2016)
Wine & Spirits - 93 pts (2016) | Wine Spectator - 94 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 3,51
Total Acidity 6,00 g/dm³
Reducing Sugars 147,00 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 preferably between 2 to 6 months.

