



# KOPKE

THE OLDEST PORT WINE HOUSE

# COLHEITA PORT 2009

PORT WINE | PORTUGAL

## TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



### 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

Brownish brick colour. Exuberant and intense nose with aromas of jammy fruit well combined with aromas of black plum, liquorice and spice. Smooth and elegant in the mouth, with firm silky tannins merging wonderfully into a dense and refreshing 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.

### 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

Touriga Nacional; Tinta Roriz, Touriga Franca e Tinta Barroca

### TECHNICAL DETAILS

Alcohol 20,00%  
pH 3,55  
Total Acidity 3,70 g/dm<sup>3</sup>  
Reducing Sugars 110,00 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves



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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.