

## KOPKE 1985 VINTAGE PORT

*This is a Vintage with exceptional quality which has already been awarded with two Gold Medals: at the International Wine and Spirit Competition in 1996, and at Concurso de Vinhos da Cidade do Porto in 1998.*

<b>COUNTRY</b>	Portugal
<b>PRODUCER</b>	<b>C.N. KOPKE &amp; CA. LDA</b>
<b>REGION</b>	Douro Demarcated Region
<b>TYPE OF SOIL</b>	The soil consists essentially of schists of the Cambrian and the Pre-Cambrian. The vine is cultivated on terraces supported by stone walls, or on platforms held by natural slopes on the contours of the hillside.
<b>GRAPE VARIETIES</b>	The traditional from the Douro Region.
<b>VINIFICATION AND AGING</b>	The grapes are selected from the best qualities and submitted to a strong maceration in order to get a wine with the necessary characteristics for a “ <i>Vintage</i> “ : intense, rich and colourful. To obtain the wine with natural sugar, fermentation is stopped by adding a certain quantity of grape spirit.
<b>TREATMENT OF THE WINE</b>	Vintage Port is a wine of one single harvest of outstanding quality. Since the characteristics may deserve the designation, the wine must be bottled between the second and the third year of age, maturing henceforth in the bottle.
<b>CELLARING</b>	Vintage Ports are wines that developed very well in the bottle. Choose a dry and cool place and keep the bottles laid down.
<b>TASTING NOTES</b>	It's a Port produced exclusively with grapes from our “ <i>quintas</i> “, predominating the varieties of Touriga Nacional and Touriga Francesa. Vinified in “ lagares “, it shows a dark colour with purple reflexes, intense aroma and rich in ripe fruit. Bodied and harmonious, well structured tannins, making an opulent and exuberant whole. The wine confirms in mouth the nose's strength, elegance and full of character.
<b>SUGGESTIONS</b>	The <b>VINTAGE PORTS</b> are matured in bottle and, with the age, get a big deposit. It is necessary to decant the wine before serving. It is advisable to put the bottle standing up, some 12 to 24 hours and follow carefully the decantation. To be served at 17° - 18° C and, as wines with aromatic complexity, they accompany very well strong cheeses good sweets or a cigar.