



Kopke Porto Fine White

Port Wine | Portugal



Vine

The vineyard is disposed along the slopes on horizontal levels and, more recently, they are planted along the lines of greatest slopes, so called "Vinha ao Alto" (vertically planted vines).

Soil

Schist greywacke ante-Ordovician, with some inclusions of a geological formation of granitic involving nature.

Height

Up to 600 meters.

Grape Varieties

Traditional grapes from Douro.



Vinification

Hand-harvest at their best moment, the grapes are destemmed, crushed and vinified in a careful maceration, complemented by permanent pumping-over during fermentation. This process takes place in stainless-steel vats at a controlled temperature between 16-18°C, until reaching the desired Baumé. At this phase, grape brandy is added (benefit), originating a fortified wine. Obtained by the lotation of wines with variable levels of maturation and source, lead through the ageing in stainless-steel and wood for a minimum of 3 years, resulting in a rich wine, aromatic and with a balanced sweetness.



Tasting Notes

With a greenish-citrine colour, Kopke White presents a rich and aromatic nose, standing-out the citrine fruit fresh aromas. In the mouth is smooth, velvety, with a perfect acidity and a delicious finish.



Recommendations

The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain up-right. As a natural product, the Port Wine is subject to create deposit when ageing. Once opened, it should be consumed within 2 to 4 months. The periods here suggested are merely for guidance, not implying the deterioration of the wine but only a slow evolution that can lead to the loss of its original sensorial characteristics. A delicious aperitif when served fresh, simple or with toasted almonds and dried fruits. Its freshness and lightness makes it the perfect choice to serve with a salad of fresh figs with smoked ham or a tempting grilled sole with almonds crust. The versatility is extended to the desserts, brilliantly combined with tropical fruits, such as a carpaccio of mango and papaya. The multiplicity of possible harmonies is superb, having the consumer the pleasure to go in search of new flavours. Serve at a temperature between 8 and 10°C.



Technical Details

Alcohol	20,0 %vol
pH	3,37
Total Acidity	3,88 g/dm ³
Reducing Sugars	102,30 g/dm ³



Winemaker

Pedro Sá

