



# KOPKE FINE TAWNY



## 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, enhanced by constant churning during fermentation. This takes place in stainless steel vats 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. Made by blending wines of different harvests, with different levels of maturation in stainless steel and wood for a minimum of 3 years, the result is a rich and aromatic wine, with the perfect level of sweetness.

#### TASTING NOTES

A vivid orangey-brown colour. On the nose, it reveals aromas of ripe and honeyed fruit combined with fragrant notes of vanilla. A smooth and round palate, full of rich and enveloping flavours.

#### RECOMMENDATIONS

The ideal wine to have with desserts that include caramel, coffee, apricot and dried fruit. Perfect with caramelised walnuts, tiramisu, hazelnut meringue pie and mild cheeses (such as Brie). Best served at a temperature between 12 and 14°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

Traditional Douro grape varieties.

#### TECHNICAL DETAILS

Alcohol 19,50%

pH 3,64

Total Acidity 3,75 g/dm<sup>3</sup>

Reducing Sugars 105,00 g/dm<sup>3</sup>

#### 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 is formed at the bottom of a bottle of Port wine. Once opened, it should be drunk within 4 to 6 months.

