



KOPKE COLHEITA PORTO 1984



PORT WINE | PORTUGAL

TASTING HISTORY WITH THE OLDEST PORT WINE BRAND

Each wine tells a story. For Kopke Colheita, this story is unique. Enjoy a wine is to taste history and remember remarkable episodes as the sale of the first Macintosh computer from Apple.

VINIFICATION

Harvested by hand at the best moment, our grapes are destemmed, crushed and vinified in accordance with a process that relies on careful maceration with extraction of color, tannins and aromas, complemented by permanent pumping during fermentation. This process takes place in vats, at a controlled temperature between 28–30°C, until reaching the desired Baumé degree. At this stage, it proceeds to the addition of grape brandy (fortification). The result is a high quality wine from a single harvest that will be aged in casks for a long period of time, never less than 7 years and subsequently bottled under market requests.

TASTING NOTES

Intense amber colour. Full and concentrated nose, dominated by the abundance of dried fruits, spices notes and a subtle touch of vanilla. Extremely refined in the mouth, elegant, with a notable character and a pleasant freshness. Long and persistent finish.

AWARDS AND HONORS

92 pts TWA, Robert Parker.

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.

TECHNICAL DETAILS

Alcohol 20,0%

pH 3,55

Total Acidity 4,95 g/dm³

Reducing Sugars 131,90 g/dm³

WINEMAKER

Carlos Alves

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. To guarantee the plenitude of its freshness and quality, the wine shall be consumed preferentially with the shortest time in bottle. Serve at a temperature between 12 and 14°C.

