



KOPKE

50 YEARS OLD WHITE



PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE

If time is marked by special moments, Kopke's history is written in exceptional years. Years that are worth keeping, so they can be relived and celebrated any time. When we retrieve years from Kopke's history, we are creating more history: the age on the label of this Kopke Port wine is the average age of all the wines in the blend.

VINIFICATION

Its fermentation takes place in stainless steel vats, where the grapes macerate and are churned with their skins on, at temperatures between 16–18°C, to produce a white wine full of colour and structure, able to sustain prolonged ageing in oak. The fermentation is halted by adding grape brandy, creating the fortified wine. A wine of high quality, made by blending wines of different harvests to achieve the array of sensory qualities that are typical of these aged white wines. The wines mature in oak casks for variable periods of time, with the average age of all the wines in the blend defining the age on the label. The resulting blend expresses the characteristics given by the ageing in wood.

TASTING NOTES

Dark golden colour with greenish hues, an indication that this is a very old wine. Elegant yet intense on the nose, with notes of yellow stone fruit, such as apricot, enveloped by notes of spice and dried fruit (hazelnut and vanilla), and the hint of citrus that so distinguishes Kopke's white wines. In the mouth it shows fullness and saline notes, retaining elegance and freshness, traits of all Kopke's old white wines. A long and enduring finish.

RECOMMENDATIONS

Perfect on its own or with desserts like glazed fruit or almond tart. Also great with dried fruit, medium-strength hard cheeses or foie gras. Best served at a temperature between 8 and 10°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 meters.

GRAPE VARIETIES

Traditional Douro grape varieties.

TECHNICAL DETAILS

Alcohol 20%
pH 3,39
Total Acidity 5,48 g/dm³
Reducing Sugars 127,00 g/dm³

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 will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 2 to 4 months.



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KOPKE

50 YEARS OLD TAWNY



PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE

If time is marked by special moments, Kopke's history is written in exceptional years. Years that are worth keeping, so they can be relived and celebrated any time. When we retrieve years from Kopke's history, we are creating more history: the age on the label of this Kopke Port wine is the average age of all the wines in the blend.

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 by blending wines of different harvests to achieve the array of sensory qualities that are typical of these aged tawny Port wines. These wines have each matured in oak casks for varied periods of time, with the average age of all the wines in the blend defining the age on the label. The resulting blend expresses the characteristics given by the ageing in wood.

TASTING NOTES

Mahogany colour with greenish hues, a sign that this is a very old wine. Intense on the nose, with remarkable complexity and breadth, with layered aromas of wood from its ageing in barrel and notes of dried figs, snuff, white prunes and walnuts. The palate reveals the fullness of a great old port wine, with never-ending flavours that reveal how long it has aged in wood, such as spice and dried fruit, wrapped in fresher notes that culminate in a unique and endless finish.

RECOMMENDATIONS

Irresistible on its own or with desserts such as crème brûlée or apple tart with a dollop of vanilla ice cream. A fabulous choice to pair with dried fruit or any medium-strength hard cheese. Best served at a temperature between 12 and 14°C.

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 Douro grape varieties.

TECHNICAL DETAILS

Alcohol 20%
pH 3,50
Total Acidity 5,64 g/dm³
Reducing Sugars 140,00 g/dm³

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



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