



KOPKE

VINTAGE PORT 2020

THE OLDEST PORT WINE HOUSE

PORT WINE | PORTUGAL

A TASTE OF HISTORY WITH THE OLDEST PORT WINE HOUSE



Kopke Vintage 2020 has had a remarkable evolution, entirely as expected given the exceptional quality of the grapes at the moment of harvesting, reflected in its freshness, intensity and balsamic notes.

VINIFICATION AND AGEING

Handpicked at their optimum ripeness, the grapes are then destemmed, crushed and macerated 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. This is a wine of exceptional quality, made from one single harvest, bottled between 2 and 3 years after harvest. Deep-red in colour, complex, full-bodied and with remarkable ageing potential.

TASTING NOTES

Deep opaque dark colour. Intense aromas on the nose, with fresh notes of blackberries and blueberries combined with hints of dark chocolate, white pepper, orange blossom, bergamot and mint. Intense and complex in the mouth, with flavours of black fruit, showing excellent balance between sweetness and acidity; with firm tannins and a long and enduring finish.

PAIRING SUGGESTIONS

Excellent with red meat or game. Blue or soft cheeses (such as Serra da Estrela) are equally perfect.

VINEYARD

The rows of vines are traditionally planted across the slope, in horizontal terraces. Recently, vines have been planted up the slope (called “vinha ao alto” or vertically planted).

SOIL

Greywacke/schist, interspersed with granite in some places.

ALTITUDE

Up to 600 metres.

GRAPE VARIETIES

Grapes from Quinta de São Luiz, 65% Old Vines and 35% Touriga Nacional

TECHNICAL INFORMATION

Alcohol content 20%
pH 3.15
Total acidity 6.65 g/dm³
Total Sugars 107 g/dm³

WINEMAKER

Carlos Alves



Av. Diogo Leite 344 | 4400-111 V. N. Gaia | Portugal
customer.service@sogevinius.com

kopke1638.com

The wine should be stored in a fresh, dry, and dark place, without temperature variations, and the bottle must remain in a horizontal position. This wine can be kept in bottle for an undefined period, without any damage to the quality of its properties and character. Once opened, it should be decanted and consumed within 1 to 2 days. 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. Best served at a temperature between 16 and 18°C.