



# KOPKE

# LBV 2015

THE OLDEST PORT WINE HOUSE

PORT WINE | PORTUGAL

## TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



The passage of time brings experience, wisdom and insight. Kopke's Vintages are, above all, evidence of a unique personality. Bottled after an aging period of 4 to 6 years, this Late Bott-led Vintage is an intense ruby that tells the story of an exceptional year that stands out in the long history of the brand.

### 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 from one single harvest, bottled 4 to 6 years after harvest.

### TASTING NOTES

Deep dark-purple colour with a vibrant and intense ruby rim. Aromas of ripe wild berries on the nose, combined with notes of violet, black pepper and hints of eucalyptus leaf. In the mouth the firm tannins stand out, together with a vibrant and crisp acidity. All aromas are perfectly combined, with aftertaste flavours of raspberry, blackberry and apricot, ending in a long and enduring finish, so characteristic of Kopke.

### SERVING SUGGESTIONS

Absolutely delicious with dark chocolate and wild berries desserts, mint chocolate cheesecake and medium flavour cheese. Best served at a temperature between 16 and 18°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, in particular Touriga Nacional, Touriga Franca and Tinta Roriz and Sousão.

### TECHNICAL DETAILS

Alcohol 20%  
pH 3,63  
Total Acidity 4,90 g/dm<sup>3</sup>  
Reducing Sugars 96 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves



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*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 8 weeks.*