

Kopke 20 Year Old Tawny

£44.99

Vintage:

Bottle Size: 70cl

Alcohol %: %

Country: Portugal

Description: Bright amber-yellow in colour, with a golden rim. On the nose, it shows engaging and complex aromas of dried fruit, with notes of fig, walnut and toasted almond, delicate hints of candied orange peel and a touch of spice. In the mouth, it is elegant and well-balanced, revealing character, and firm yet smooth tannins. A particularly rich and prolonged finish.

Cepages:

Group:

Sub group: Port

Colour: Tawny

Closure: Cork

Producer:

Website: <https://kopke1638.com/>

Organic/Bio Status:

Food / cocktail match: Irresistible with a starter of foie gras with aubergine and walnuts. A great choice for an endless array of desserts, such as toffee brownies, chocolate and pistachio pavé, or crostini of walnuts with chèvre. Best served at a temperature between 12 and 14°C.

Food / cocktail recipe:

Press "Kopke draws on good stocks of (its own) aged tawnies. This wine certainly tastes all of 20 years, with its richness and dryness finely in balance, and with lemon jelly and intense ripe fruits shining through." 92 points - . Wine Enthusiast

Awards Silver Medal - International Wine & Spirits Awards

Other Info: Porto Kopke is universally recognized as the first Port house in Port wine history. Kopke was founded in 1638 by the Germans Cristiano and



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Nicolaus Kopke. In 2013, Porto Kopke celebrated 375 years of continuous production of fine wine from its famous Quinta São Luiz. The house offers excellent examples of cask-aged and bottled-aged ports. Most wines are available in full and half bottles and showcase the distinctive hand-painted bottles long the tradition in the Port region. Additionally, Kopke is the global leader for Colheita, also known as "single year tawny ports", exceeding 25% of the global share of this high quality classification of Port. No wonder that these vintage dated ports rank among the top releases, since grapes are harvested from very old vines (up to 100 years old) yielding small amounts of very intense fruit from Kopke's famous Font Santa vineyard at the Quinta São Luiz with its many gold-medal winning vintages.