

Kopke 10 Year Old White Port

£29.99



Vintage:

Bottle Size: 75cl

Alcohol %: %

Country: Portugal

Description: An appealing gold colour. Elegant and complex, with aromas of spice, prevailing notes of dried fruit and elegant hints of wood. Smooth and round on the palate, it shows complexity amidst intense flavours of dried fruit. An excellent finish.

Cepages:

Group:

Sub group: Port

Colour: White

Closure: Cork

Producer:

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

Organic/Bio Status:

Food / cocktail match: Served chilled, it is an elegant aperitif. Wonderful with rich starters, such as foie gras, vol-au-vent, scallop gratin or mushroom risotto. Being remarkably fresh despite the age, it is ideal with a crème brûlée, a crispy crepe with custard or a spicy apple crumble. Goes perfectly with blue cheese, such as Stilton. Equally delicious on its own. Best served at a temperature between 8 and 10°C.

Food / cocktail recipe:

Press 'A dinky, wooden-boxed white port that looks great under the tree and bursts with sweet, tangy golden sultana and toasted almond.' - Jane MacQuitty.

Awards 92 Points - Mark Squires, The Wine Advocate

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

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.