

Kopke Colheita 1987

£79.99



Vintage: 1987

Bottle Size: 75cl

Alcohol %: %

Country: Portugal

Description: A bright golden colour. Rich and fragrant bouquet, with prevailing aromas of dried fruit. Pleasant depth and remarkable structure. Velvety and enticing on the palate, with concentrated flavours of raisin and a hint of molasses. A wonderfully balanced Colheita, with a satisfying and persistent finish.

Cepages:

Group:

Sub group: Port

Colour: Tawny

Closure: Cork

Producer:

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

Organic/Bio Status:

Food / cocktail match: Served chilled, it reveals all its finesse and sophistication, especially when drunk with desserts made with caramel, dried fruit and spice, such as caramel fondant with apple and ginger jelly, tarte tatin, crème brûlée and medium strength cheeses. Best served at a temperature between 12 and 14°C.

Food / cocktail recipe:

Press 98 Points, Mark Squires, The Wine Advocate

Awards Gold Medal - Berliner Wein Trophy

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.