

Kopke 10 Year Tawny Port Porto Portugal NV

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

GRAPE Touriga Nacional/Blend

GEOGRAPHY Europe

COUNTRY Portugal

LARGER REGION Duriense

SMALLER REGION Douro

Rationale

Simply stated, Port is a sweet, red, fortified wine from Portugal. In fact, legally true wines labeled as Port must come from the region of Oporto in the north of the country. But be aware that there are other pretenders from other parts of the world that are delicious, but they are not the 'real thing'; to be a Port, it must come from Oporto.

Fortification is the addition of neutral spirit into fermenting wine for the purpose of both arresting said fermentation while boosting the wine's alcohol content. If a red table wine comes in at around 14%, ports can range from 19-22-ish %.

There are several styles of port, but the 2 major styles of Port include a red Port with more berry and chocolate flavors (and slightly less sweetness), and a tawny-colored Port with more caramel and nut flavors (and more sweetness). Older, fine Tawny Ports have an even wider array of subtle flavors including graphite, green peppercorn, hazelnut, almond, butterscotch, and graham cracker.

Kopke was established in 1638, making it the oldest port wine house and one with an impeccable reputation based on the highest quality. In 1922, Kopke acquired Quinta de São Luiz, and the property has since become the place where all Kopke's DOC Douro wines are produced. The great connoisseurs of Douro wines have always recognized this property as one of the most important in the region. Kopke's legendary library stocks are probably the deepest in the entire Douro, and decades of vinous history are commercially available at any given time.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Amber

RIM VARIATION Pink

Stained Tears: None

Structure

RESIDUAL SUGAR Sweet

ACID Medium

ALCOHOL High

TANNIN Med-

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Cranberry • Red Raspberry

Condition: Ripe, Jammy / Candied, Raisinated / Dried

BLACK FRUIT Raisin • Black Fig • Black Plum • Prune *Condition: Jammy / Candied, Ripe, Raisinated / Dried*

CITRUS FRUIT Orange • Tangerine *Condition: Raisinated / Dried* *Part: Flesh, Peel / Zest*

STONE FRUIT Apricot • Peach *Condition: Raisinated / Dried*

FLORAL Potpourri *Condition: Dried*

HERBAL Tobacco Leaf • Verbena • Laurel / Bay Leaf

OTHER SPICES Sarsaparilla • Honey

INORGANIC EARTH Mineral / Rock • Flint / Slate

ANIMAL Leather

OAK AGING Yes *Oak Intensity: High*

OAK INFLUENCE Baking Spice • Caramel / Toffee • Maple / Syrup • Nutmeg • Vanilla

OXIDATION/NUTTINESS Almond / Marzipan • Chestnut • Pecan / Brittle

CHEMICAL COMPOUNDS Oxidation

PERCEIVED WINEMAKING CHOICES Fortified