

DEMISTIFYING PORT

A FREE PORT SEMINAR AND TASTING

Hosted by Todd Cromwell, Cavaleiro (Knight), Confraria do Vinho do Porto, Portugal

FLIGHT 1

PORTO KOPKE DRY WHITE PORT - "Rivals the best Sherry as an aperitif or even dry dessert port but with long shelf life. Drinks like a spicy wine with rich, nutty character. Wonderful over the rocks with a splash of tonic and squeeze of lime" - Portonic

FLIGHT 2

PORTO KOPKE 2001 LATE BOTTLE VINTAGE - Well balanced and smooth single vintage with 4-6 years cask aging, but still showing bright fruit. 1992 LBV was a Silver Medal winner at the International Wine and Spirits Competition.

PORTO KOPKE 10 YEAR OLD TAWNY - With five more years of development than most 10 year olds, Kopke would qualify as a 15 Year old if it existed. Honey colored, with deep ambrosial flavors and mouth-filling richness. "Fine nose of toasted almonds with butterscotch & honey. Smooth, unctuous and very tasty...I liked this Kopke for the textural pleasure and pure nutty flavor that led to the persistent aftertaste." 91 pts. Roy Hersh, For the Love of Port

FLIGHT 3

PORTO KOPKE 1991 COLHEITA - Perfect for celebrating a 20th Anniversary! "Aromatically it exhibits fine depth, but the palate is where it stands out. Elegant and light in the mouth, a warming sensation but not excessively so, and a caramelized nuttiness like a candied praline which provides a complex aftertaste." ~ 92+ points ~ 11/28/10 - Roy Hersh, For the Love of Port

PORTO KOPKE 20 YEAR OLD TAWNY - Elegant, rich and nutty with flavors that go on forever. A creamy blend of 15 to 35 year old tawnies showing deep caramel and dried fig flavor and well-developed color. "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 pts. Wine Enthusiast

GRAND FINALE

PORTO KOPKE 1951 COLHEITA - "Ice tea color with a broad golden band. Intense and complex nose with a panoply of aromas including anise, almonds, Cointreau, maple and apricot. This fleshed out on the palate to become a sublime Colheita and one of Kopke's finest. A refined Port, viscous, delicious, with extraordinary balance due to its zippy acidity. It possesses layer upon layer of liquefied Fig Newton, date and cashew flavors with a never ending marmalade-infused butterscotch aftertaste. Of all the recently bottled Kopke Colheitas evaluated, with 2011 in mind, this was my favorite. This is going to provide those turning 60 next year, with a great birth year wine from an otherwise unknown Port year." ~ 95 points ~ 11/24/10 - Roy Hersh, For the Love of Port

