

DACOSTA

'Of the Coast'



IWSC
WINE PRODUCER
OF THE YEAR 2016



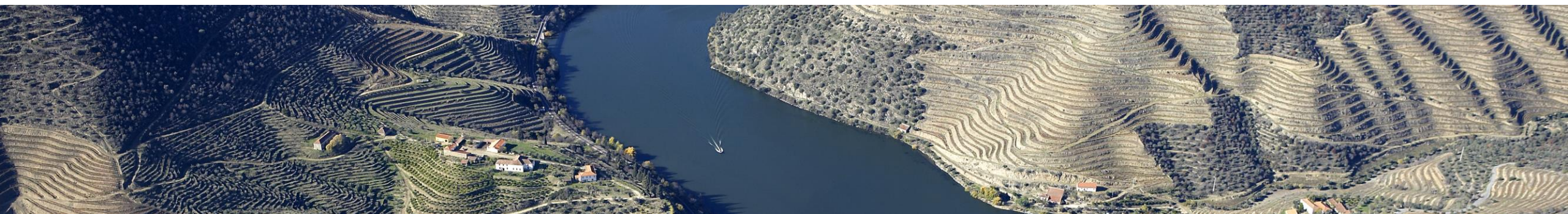
Created in 1998 and trading in over 60 countries, Kopke Group Fine Wines is the hub of an exclusive and distinguished family of centuries-old Port wine houses that produce some of the best wines in the world.

Kopke Group is the leader in Portugal, as far as Port wine is concerned, and the world's number one in one of the noblest categories of Port wine - the Colheita.

Besides its worldwide reputation in Port wines, Kopke Group has also made a name for itself with the exceptional quality of its table DOC Douro wines.



Port is a natural, fortified wine, produced exclusively from grapes grown in the Demarcated Region of Douro, in the north of Portugal, about 100 km east of the city of Porto. The distinctiveness of Port comes from the unique character of the Demarcated Region of Douro.



Dacosta – a legacy with the soul of the Douro

Dacosta is born on the slopes of the Douro, in schist soils, where the sun shines brightly and the valleys shelter century-old vines. Belonging to a family deeply rooted in wine, the brand reflects the tradition, craftsmanship and passion of generations who have dedicated their lives to the art of Port wine.

Inspired by the legacy of the great Douro houses, Dacosta embodies a bold spirit in its character and carries an adventurous, exploratory soul. It is not satisfied with simply producing wine — it seeks to cross borders, surprise the palate and win over new generations.



Dacosta wines — such as Tawny or Late Bottled Vintage — are born from the Douro's most iconic grape varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca. Each bottle is a symphony of fruit, wood, time and soul. Their style reflects a balance between elegance and power, between tradition and freshness.

Commitment to Quality and Sustainability

Dacosta believes that excellence comes from the union of terroir, skilled hands and respect for nature. Its vineyards are cultivated with care for the soil, the climate and the future. The dream is that every glass tells a story while also preserving a legacy for generations to come.



Standard



Reserva



Top

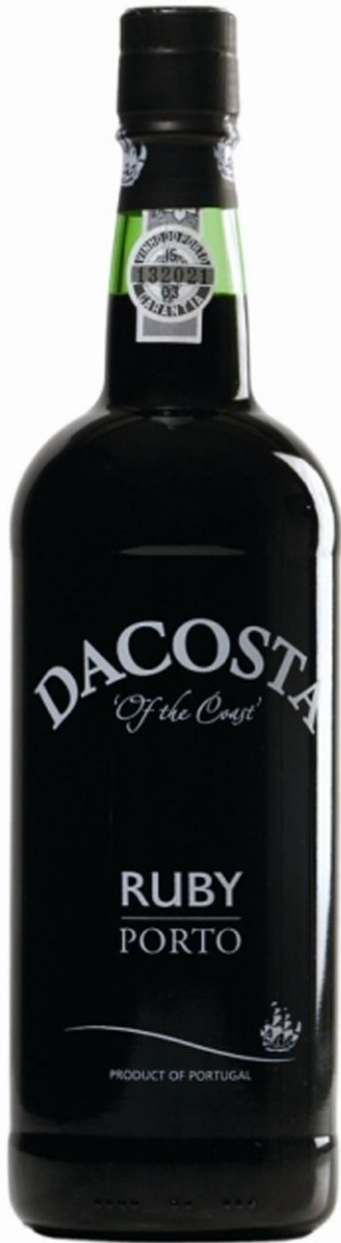


TAWNY

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 4 to 6 months. Best served at a temperature between 12 and 14°C.

TASTING NOTE

Attractive red-tawny colour. Rich and delicate nose, dominated by the intense presence of dried fruits and vanilla notes. In the mouth it is harmonious, revealing a good balance between the polished tannins and the sweetness. Long and desirable finish.



RUBY

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 2 to 4 months. Best served at a temperature between 12 and 14°C.

TASTING NOTE

Deep ruby colour. Young and elegant nose, standing-out the red fruit, harmoniously combined with balsamic floral notes. In the mouth it is soft and smooth, showing a great balance and na intense complexity of flavours.



WHITE

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 2 to 4 months. Best served at a temperature between 8 and 10°C.

TASTING NOTE

Bright citrine colour. Great vivacity and freshness in the nose, standing-out the fruity and floral aromas. In the mouth it is very expressive, full, with a lively acidity, well integrated and an excellent definition of flavour. Fresh and young finish.



SPECIAL RESERVE

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 4 to 6 months. Best served at a temperature between 12 and 14°C.

TASTING NOTE

Golden-brown in colour, it reveals soft and balanced aromas of dried fruit, spice and a hint of wood. Full-bodied and velvety, it shows great structure and a long finish.



10 YEARS OLD TAWNY

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 4 to 6 months. Best served at a temperature between 12 and 14°C.

TASTING NOTE

Deep brown colour with tawny hints. Complex and elegant nose, standing-out the dried fruits gently combined with the vanilla and chocolate notes. Smooth and silky in the taste, reveals an excellent structure, pronounced voluptuousness and a perfect balance between the firm tannins and the acidity, culminating in a long and spicy finish.



LBV 2013

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. A wine of high quality, made from one single harvest, bottled 4 to 6 years after harvest.

TASTING NOTE

Deep ruby colour with brownish hints. Rich and intense in the nose, marked by the presence of the red fruit, a subtle floral touch, ending slightly resinous. Satiny and sweet in the taste, endowed of a pleasant freshness and an excellent balance. The red fruit surprises and seduces, with the delicacy of the tannins defining the harmonious whole. Intense, powerful and long finish.



Av. Diogo Leite, n.º 344
4400-111 V. N. de Gaia – Portugal

Gps. 41º8'17.51"N * 8º36'39.32.O

Phone: +351 22 374 66 60 | Fax. +351 22 374 66 99

comercialexp@kopkegroup.com

www.kopkegroup.com