



Vila Nova de Gaia, 7th March 2022

Dear partner,

In the past months we have been working closely together concerning the questions raised around our 10-year and 20-year-old Kopke port wines. Let me start saying that an independent research institute has proven that there were no traces of synthetic ethanol in our port wines. The renowned testing laboratory Eurofins has executed this research, using the only method recognized by the International Organisation of Vine and Wine (OIV). The OIV is the intergovernmental scientific and technical reference of the vine and wine world.

We want to thank you all for the cooperation this year, after the episode of Meldpunt, on January 7. As the producer of Kopke port wines, we were shocked by the reported traces of synthetic ethanol. The quality of our port wines is our most important focus as the oldest port wine house. We simply can not understand how the University of Groningen was able to find the alleged traces of ethanol, as we have strict quality production rules in place.

Subsequently, we asked Eurofins as the most reputed testing institute in Europe to assess the involved port. Their analysis clearly excludes the presence of synthetic ethanol in the involved port wines.

The quality of our port wines is the highest priority. Kopke is proud to uphold the highest quality standards in the industry in all our port wines.

After this difficult period, we are looking forward to further work with you to bring our port wines to the Dutch consumers. Attached to this message, you will find the statement from Eurofins with its findings, along with a summary by our own technical committee in partnership with the Faculty of Pharmacy of the University of Porto.

If you have any questions or remarks, please do not hesitate to contact me or your local Kopke contact.

With warm regards,

Sergio Marly

CEO Sogevinus