Krohn Ruby, DOC Porto NV

PKR000NV

Wiese & Krohn

— Douro, Portugal

Rich and full Ruby Port, with smooth, soft finish.

Production

Traditional grape varieties are sourced from Krohn's own vineyards, and supplemented by fruit from neighbouring farms working in partnership with Krohn. Here old vines are planted in schistous soils. Fermentation in temperature controlled stainless steel vats, which is interrupted by the addition of grape spirit to preserve a certain degree of natural sweetness. This wine is a blend of different grapes, vineyards and vintages. Maturation - aged for 2 to 3 years in large, old oak barrels.

Tasting note

Krohn's 'entry level' is in a different category to most Ruby Ports - mature and versatile with a deep red colour and a concentration of fresh, plummy fruit aromas plus hints of spice. The palate has plenty of lively cherry and curranty black fruit - rich and full with a soft finish.

Food Match

Serve after a meal as a digestif with hard cheeses, chestnuts, cashews and hazelnuts. Works as a perfect accompaniment to berries, summer pudding and chocolate too!

ABV:
19.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Fortified, Sweet

Appellation:
Doc Porto

Winemaker:
David Guimaraens

Grape Varieties:
Tinta Barroca 0%, Touriga Franca 0%, Touriga Nacional 0%

Suitable for:
No

Bottle Barcode:
5601387000079