Krohn Vintage 2016, DOC Porto (Wooden Case) 2016

PKR0022016

Wiese & Krohn

— Douro, Portugal

The keynotes of 2016 are purity and refinement. The Vintage Port displays elegance and poise, a wonderful purity of fruit and tannins of great quality... The 2016s are likely to become rarities in future, particularly given the trend towards enjoying Vintage Ports young." Adrian Bridge, Krohn MD

Production

2016 in the Douro Valley began with a very wet spring. This rainfall was welcome after the very dry conditions of 2015, but the cool and wet spring conditions led to late start of the ripening season. Summer was particularly hot and dry, continuing into late September. In spite of the heat, due to the abundant ground water reserves and the late cycle, maturation was slow and even. A spell of rain in mid-September helped accelerate and complete the ripening process, and the weather at harvest-time was ideal. Low night-time temperatures helped to extend fermentation times and allow for gradual and gentle extraction, which contributed to the great quality of the tannins and the elegance of the 2016 wines. Produced from a selection of traditional grape varieties, fermentation took place in open granite tanks (lagares), where it was interrupted by the addition of grape spirit to preserve a degree of natural sweetness. The Port was aged in traditional 'pipes' and larger casks.

Tasting note

Deep ruby black with narrow purple rim. A nose of wonderfully pure, vibrant red fruit, with crisp aromas of cranberry, raspberry and cherry and lively notes of plum and apricot. Emerging in turn from behind this curtain of fresh fruit are spicy aromas of black pepper and nutmeg, warm notes of mocha and scents of cedar wood and balsamic herbs. In contrast, the palate is voluptuous, with dense, mouth filling tannins providing both body and firmness and a thick coulis of black woodland fruit that flows into the endless finish.

Food Match

The perfect after dinner tipple, try with Stilton or Gorgonzola.

ABV:
20.00%

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:
Vegan

Bottle Barcode:
5601387062367