Krohn Ruby, DOC Porto (37.5cl) NV

PKR033NV

Wiese & Krohn

— Douro, Portugal

Rich and full Ruby Port with smooth, soft finish.

Production

The traditional grape varieties are sourced from Krohn's own vineyards, and supplemented by fruit from neighbouring farms, in the Douro demarcated region situated in northern Portugal comprising the Douro Valley and it's tributaries. 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. Maturation - aged for 2 to 3 years in 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. The palate has plenty of lively cherry and more plum fruit and is rich and full with a soft finish.

Food Match

Serve after a meal as a digestif with hard cheeses, chestnuts, cashews and hazelnuts. Try it too with tarts, pies, cakes, melon or all types of berries.

ABV:
19.00%

Case/Bottle Size:
12x 37.5cl

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:
5601387062886