Krohn Colheita 2006, DOC Porto 2006

PKR0752006

Wiese & Krohn

— Douro, Portugal

2021 Vintage

Decanter World Wine Awards Bronze 2023

Krohn has a well-deserved reputation for the quality of its Colheita Ports. These single year Ports, matured for a long time in wood, develop the mahogany colour of old Tawnies, alongside complex aromas and flavours and a silky texture.

Production

Traditional grape varieties are sourced from the Quinta do Retiro estate and neighbouring vineyards in the Rio Torto Valley. Here old vines are planted in schistous soils. Fermentation takes place in Quinta do Retiro Novo, and the process is interrupted by the addition of grape spirit to preserve a certain degree of natural sweetness. All ageing is done in 547 litre oak barrels (the traditional 'pipe') and larger casks, at Krohn's cellars in Vila Nova de Gaia. Colheita Ports spend at least 7 years maturing in wood - at Krohn this would typically be 10 years and above, before being bottled, unfiltered, to order.

Tasting note

Fresh, figgy notes with a hint of butterscotch, muscovado sugar and nutmeg on the nose. The palate is expressive and packed full of plum, walnuts, hazelnuts, cinnamon and raisins. Spice notes enrich the elegant finish, balanced by racy acidity.

Food Match

This is a delicious dessert wine, to enjoy with berry fruit, dark chocolate and almonds - or alternatively match with blue cheese.

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

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
5560138700685