# Krohn Tawny Port, DOC Porto NV

**PKR086NV**

*Wiese & Krohn*

*— Douro, Portugal*

A young Tawny, this is less intensely coloured than a Ruby Port, but retains a fruity and elegant style.

## Production

Vines are grown on schistous soils at Krohn's own estate and neighbouring vineyards. Grapes are vinified in closed fermentation tanks. Fermentation is interrupted through the addition of grape brandy to preserve natural sweetness, and the wine is then matured in old 600 litre casks.

## Tasting note

Tawny-red in colour with aromas of caramel, butterscotch, currants and spice. The palate is sweet and smooth with rich red fruits backed by a nutty character. Full and textural balanced by an elegant finish.

## Food Match

Can be drunk slightly chilled as an aperitif, or during warm summer months. Otherwise pour at room temperature following a meal and serve with nuts and a cheese board.

ABV:
19.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Fortified, Sweet

Appellation:
Doc Porto

Winemaker:
David Guimaraens

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

Suitable for:
No

Bottle Barcode:
5601387000017