Krohn LBV 2017, DOC Porto 2017

PKR9212017

Wiese & Krohn

— Douro, Portugal

Late Bottled Vintage Ports are an increasingly popular style, and this, unfiltered, wine from Krohn is no exception. LBVs are produced from just a single year's crop (but not every year), and with the vintage specified on the bottle, each LBV will express the particular characteristics of that vintage.

2021 Vintage

Decanter World Wine Awards Bronze 2023

Production

Traditional Port grapes are sourced from Krohn's Quinta do Retiro Novo estate, and from long-standing relationships with neighbouring growers. After fermentation the wine is aged in barrel for 4-6 years before bottling. Krohn's LBV Ports are neither fined nor filtered and may thus throw a sediment. We recommend to decant them before serving.

Tasting note

Deep ruby colour with spicy black fruit aromas. The palate has vibrant plum and blackberry characters layered with more spice, fresh acidity and firm tannins. A full and rich style with impressive length.

Food Match

Perfect with blue cheeses, a decent mature cheddar or a slab of dark chocolate.

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:
15601387062357