Krohn Vintage 2009, DOC Porto (Wooden Case) 2009

PKR9272009

Wiese & Krohn

— Douro, Portugal

2021 Vintage

Decanter World Wine Awards Bronze 2023

2009 was declared by Krohn as a classic vintage - although yields were low, quality was good. The result is a Port with stewed prune and cherry fruit and excellent length.

Production

2009 saw a cold, rainy winter. Budburst and flowering occurred in the usual periods under normal conditions, but seemed to predict a relatively small yield. Temperature in June and July was below average, and there was even some rain. August was very hot, causing the grapes to reach a high level of maturity. Harvest began in the first days of September under a high temperature. The yield was lower than expected, but the grapes were healthy and ripe, with soft acidity. Produced from traditional 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 then aged in 'pipes' and larger casks.

Tasting note

A wonderfully herbaceous nose with a dense palate of sour cherries and stewed prunes and a ripe harmonious finish.

Food Match

Decant and serve with well-matured farmhouse cheeses.

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:
5560138700089O