Krohn Vintage 2005, DOC Porto 2005

PKR1602005

Wiese & Krohn

— Douro, Portugal

Wet weather in winter and spring of 2003 was followed by a very hot August. Grapes showed high concentration and sweetness but relatively low acidity. The result is this award-winning Port - rich, powerful and complex.

Production

Traditional grape varieties are sourced from the Quinta do Retiro estate and neighbouring growers in the Rio Torto Valley. Here old vines are planted in schistous soils. Fermentation is in open granite tanks called 'lagares', where the grapes are trodden by foot. Fermentation is interrupted by the addition of grape spirit to preserve a certain degree of natural sweetness. Aged for around 2 years in 547 litre oak barrels (the traditional 'pipe') and larger casks. Then bottled (unfiltered) and aged for several more years before release.

Tasting note

Retaining a deep and youthful colour, the nose has intense black fruit characters, with notes of sweet spices, liquorice and vanilla. The palate has structure and concentration, with rich, ripe plum and cherry flavours, more spice and firm tannins. It is drinking well now, but still has many years ahead.

Food Match

Great with blue and mature cheese, with nuts.

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