Krohn 10 Year Old Tawny, DOC Porto, Individual gift boxes NV

PKR185NV

Wiese & Krohn

— Douro, Portugal

This 10 year old is a classic Tawny with the typical appealing aromas and flavours of wood-aged Ports, particularly nuts and caramel.

Production

Made from selected red ports produced from the best vineyards of the Douro Valley, and varieties including: Touriga Nacional, Touriga Francesa, Tinta Barroca, Tinta Cão and Tinta Roriz. Aged in small oak casks, typically of around 630 litres. As the wine ages it gradually loses the ruby red colour of its youth, becoming tawny in colour, more smooth and mellow on the palate, and aromas gaining richness and complexity.

Tasting note

Lovely tawny colour with golden hues. Complex aromas of ripe red fruits, damson jam, raisins and toasted nuts. Smooth and rounded on the palate, with notes of caramel balanced by fresh acidity to give great length.

Food Match

There is no need to decant this port, and it can be enjoyed at room temperature, or served slightly chilled. Once open it will keep fresh for 2-3 months. Drink alongside toasted almonds, walnuts, dark chocolate and berries - or with blue-veined 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:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
15601387000199