Krohn LBV 2019, DOC Porto 2019

PKR9322019

Wiese & Krohn

— Douro, Portugal

Late Bottled Vintage Ports are produced from just a single year's crop (but not every year), and with the vintage specified on the bottle. Each LBV expresses the particular characteristics of that vintage - the 2019 has lingering notes of spice and wild berries.

Production

Traditional Port grapes including Touriga Nacional, Touriga Francesa, Tinta Roriz and Tinto Cà£o 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 ripe black fruit and violet aromas. The palate has vibrant plum, black cherry and blackberry characters layered with dark chocolate and spice notes, firm tannins and fresh acidity. 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 Roriz 0%, Tinto Cão 0%, Touriga Franca 0%

Suitable for:
Vegan

Bottle Barcode:
5601387062350