

Krohn Colheita 2001



Producer: Wiese and Krohn
Winemaker: Natália Guimarães
Country of Origin: Portugal
Region of Origin: Douro
Grapes: Tinta Roriz, Touriga Nacional, Touriga Francesa
ABV: 20%
Case Size: 6x75cl
Vintage: 2001
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

A classic Krohn Colheita, smooth, complex and deliciously nutty - and a double Gold medal winner to boot!

Tasting Note

Krohn are famous for their elegant tawny Colheitas. This follow on to the vintage 2000 is similar in style and a great alternative to LBV. Rich dried fruit and fig characters on the complex palate with notes of spice and balancing, fresh acidity.

Producer Details

Wiese & Krohn was founded in 1865 by two Norwegians - Theodor Wiese and Dankert Krohn. Long renowned for the quality of their sublime Colheitas (single vintage tawnies), they produce a remarkably complete range for a small house and each wine excels in its category. The Quinta do Retiro Novo estate in Sarzedinho, in the Rio Torto valley, is all A grade vineyard. Vinification takes place here, with some of the top wines still being trodden by foot. Since 2013 Krohn has been part of the Fladgate Partnership - alongside Taylor's, Fonseca and Croft.

In The Vineyard

The 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.

In The Winery

Fermentation takes place in closed fermentation tanks in Quinta do Retiro Novo. Fermentation is interrupted by the addition of grape spirit to preserve a certain degree of natural sweetness. All ageing is done in 547 litre oak barrels (the traditional 'pipe') and larger casks, at Krohn's cellars in Vila Nova de Gaia. The Port spends at least 10 years maturing in wood, before being bottled, unfiltered, to order.

Awards & Press

2001 Vintage: Sommelier Wine Awards 2014 - Gold

2001 Vintage: IWC 2013 - Gold Medal

2001 Vintage: "Delicacy allied with freshness, plus a frankly brilliant price, makes this a sure-fire gold for the maestros at Krohn" "Big, ripe and tangy, with orange notes alongside evolved, delicate oak, this is long and sexy" Sommelier Wine Awards 2014, Judges Comments

2001 Vintage: " ... soft toffee nose with caramelised berry fruit and hints of dry figs on the palate." Judges

Food Recommendations

Serve with semi-soft cheeses, crème brûlée or an almond tart!

Comments, IWC 2013

Notes

A very wet winter was followed by good flowering conditions in May. Hot weather in June led into a variable July and August with significant rain - but by the end of August the weather had become dry and sunny, producing a ripe and healthy crop.