

Lagrima White



Producer: Wiese and Krohn
Winemaker: Natália Guimarães
Country of Origin: Portugal
Region of Origin: Douro
Grapes: Codega, Verdelho, Rabigato
ABV: 20%
Case Size: 6x75cl
Vintage: NV
Closure Type: Screw Cap



The One-Liner

A very approachable style of white port.

Tasting Note

An elegant sweet wine with notes of caramel, honey, and nut - all balanced by fresh acidity and leading to a long and appealing finish.

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 grapes are grown on the schistous soils of the Douro region.

In The Winery

Vinification is in closed fermentation tanks, which is interrupted through the addition of grape brandy to preserve a high degree of natural sweetness. The wine is then aged in wood in Wiese & Krohn's cellars in Vila Nova de Gaia.

Awards & Press

NV: Sommelier Wine Awards 2015 - Silver

Sommelier Wine Awards 2014 - Gold & Critics Choice

NV: "Bright gold colour, with acetate and barley sugar notes on a good nose,' began team leader Richard Bampffield MW, continuing: 'Superb mid-palate. Complex, moreish and fantastic value.' 'Gorgeous,' agreed Richard Brooks of Caroline Catering: 'With almonds, or as an aperitif, maybe blue cheese...' Sommelier Wine Awards 2015, Judges Comments

NV: "Distinctive freshness and tremendous value" "Amber in colour, it combines honey and almonds with notes of eucalyptus, herbs and pine resin. Whether it's to partner foie gras, milk chocolate dessert or macaroons - or to be added into cocktails - it's one not to miss" Sommelier Wine Awards 2014, Judges Comments

Food Recommendations

Drink chilled as an aperitif, or with fruity desserts.