# Krohn LBV



Producer: Wiese and Krohn Winemaker: Natália Guimarães Country of Origin: Portugal Region of Origin: Douro

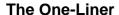
Grapes: Touriga Nacional, Touriga Francesa, Tinta

Barroca ABV: 20%

Case Size: 6x75cl Vintage: 2009

Suitable For: Vegetarians and Vegans

Closure Type: Cork



LBV Port with bags of flavour and length on the finish - from an eminently reliable Port house.

## **Tasting Note**

Deep ruby colour with upfront aromas of black plums, spice and dried herbs, firm and evident tannins and a rich, long finish. The generous plummy characters, freshness and pure berry fruit characterise Krohn LBV.



#### **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

Port produced from a single year.

#### In The Winery

Aged for 4 to 6 years in cask before bottling.

# **Awards & Press**

2005 Vintage: IWC 2011 - Silver

2005 Vintage: Sommelier Wine Awards 2011 - Bronze

2004 Vintage: IWC 2009 - Silver Medal & Great Vaue Fortified Wine Trophy Between £10 - £15

2005 Vintage: "This is smooth and balanced with sweet plummy fruit, raisins, nuts, some mocha notes and a rich finish. 'The palate has a silky feel with added peppery spice,' said Charlotte Jonasson." Sommelier Wine Awards 2011, Judges Comments

#### **Food Recommendations**

Try this LBV with cheese (Stilton, Gorgonzola), chestnuts, cashews or hazelnuts. Also good with desserts such as fruit tarts, pies and cakes. If you wish to incorporate into a meal then match with a Steak au Poivre.