

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



The One-Liner

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 Tinto 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 Value 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.