



## Krohn Colheita port 2001

A classic Krohn Colheita, smooth, complex and deliciously nutty - and a double Gold medal winner to boot! Krohn are famous for their elegant tawny Colheitas. Rich dried fruit and fig characters dominate the complex palate with notes of spice and balancing, fresh acidity.

Founded in 1865 by two Norwegians Krohn have been long renowned for the quality of their sublime Colheitas (single vintage tawnies). 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. All the wines are matured in cellars at Villa Nova de Gaia.

Fermentation takes place in closed fermentation tanks in Quinta do Retiro Novo. Before being 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.

It has won awards galore, judges in the 2014 Sommelier Wine Awards commenting of this 2001 vintage: "Delicacy allied with freshness, plus a frankly brilliant price, makes this a sure-fire gold for the maestros at Krohn", and "Big, ripe and tangy, with orange notes alongside evolved, delicate oak, this is long and sexy"

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

Producer: Wiese & Krohn

Winemaker: Natália Guimarães

Country of Origin: Portugal

Region of Origin: Douro

Grapes: Tinto Roriz, Touriga Nacional, Touriga Francesca

ABV: 20.0%

Closure Type: cork

