

## BACKGROUND INFORMATION

The firm was founded in 1865 by two young Norwegians, Theodor Wiese and Dankert Krohn. Over the following century and a half the firm built up an outstanding reputation for its old cask-aged Ports, in particular its 'colheitas' or single harvest tawnies. Krohn is also noted for its finely-constituted Vintage Ports sourced from its flagship property Quinta do Retiro Novo in the Rio Torto Valley. Krohn's estate Quinta do Retiro Novo is located in Sarzedinho, a very small village in the Rio Torto valley. In this area the nature of the soil where the vines are growing, the altitude, the locality, the (low) productivity and the slope of the vineyards are particularly favourable to the production of quality Ports.

## TASTING NOTES

Deep purple-black centre with a vivid purple rim. The quality of the fruit is immediately apparent on the nose. It displays the hallmark ripeness and dark berry aromas of Retiro Novo, the Krohn property in the Rio Torto valley, but there are also crisp red berries, fresh plum and apricot to provide lift and vigour. The nose is very aromatic, pungent notes of rock rose blending with savoury marjoram and thyme and floral scents of rose and violet. In the background there is an evocative woodland redolence of pine needles and bracken. The palate is svelte and racy, with tightly wound, linear tannins and fresh berry fruit flavours carrying through into the long finish. A beautifully expressive Vintage Port, fine and fragrant, but with the depth and intensity characteristic of the 2017 vintage.

## PAIRING SUGGESTIONS

Walnuts are an excellent accompaniment to Vintage Port, as are various cheeses such as Stilton and Dorset Blue Vinny. So too are dried fruits such as apricots or figs. Alternatively, simply savour the unadulterated taste in a good glass with good company.



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## 2017 VITICULTURAL YEAR AND HARVEST

The vineyard cycle got off to an early start, with the first buds emerging between 8th and 10th March, in spite of the cold, dry weather. The very dry Spring stood out as a defining feature of the 2017 viticultural year. Only a few millimetres of rain fell in April, usually one of the wettest months, with May and June continuing dry. Temperatures were above average for the period. The early development of the vines continued, with flowering starting right at the beginning of May and a very early véraison making its appearance around 18th June. The drought conditions continued throughout the summer and until the end of September. July was hot but, fortunately, the temperatures in August fell to more moderate levels, particularly at night, encouraging balanced ripening of the crop. Picking at Krohn's Quinta do Retiro Novo, in the Rio Torto valley, began much earlier than usual on 4th September. As was to be expected following the dry ripening season, yields were low and the musts were exceptionally concentrated and deeply coloured.

## HANDLING AND SERVING

Vintage Port forms a natural deposit in the bottle and should be decanted. Stand the bottle upright a few hours before decanting to allow the sediment to fall to the bottom of the bottle. With time, the cork may become fragile and opening the bottle requires careful treatment. We recommend the use of a Bi-blade corkscrew that will avoid breaking the natural cork, especially one that is older than ten years of age. Pour the wine in a slow, steady stream into a decanter, ensuring that only the clear wine is poured, leaving the sediment behind. Serve at 16°C to 18°C.

## STORAGE

Vintage Port continues to improve for decades after bottling. The bottle should be kept lain down in a cool place, ideally at a temperature below 16°C.

## TECHNICAL ANALYSIS

Alcohol by volume: 20,2%  
Residual sugar: 102 g/l (dm<sup>3</sup>)  
Total acidity: 4,36 g/l (dm<sup>3</sup>)

