

Krohn Ambassador Ruby



Producer: Wiese & Krohn
Winemaker: David Guimaraens
Country of Origin: Portugal
Region of Origin: Douro
Grapes: Touriga Nacional, Touriga Francesa, Tinta Barroca
ABV: 20%
Case Size: 6x75cl
Vintage: NV
Closure Type: Cork



The One-Liner

Rich and full Ruby Port, with smooth, soft finish.

Tasting Note

Krohn's 'entry level' is in a different category to most Ruby Ports - mature and versatile with a deep red colour and a concentration of fresh, plummy fruit aromas plus hints of spice. The palate has plenty of lively cherry and curranty black fruit - rich and full with a soft finish.

Producer Details

Wiese & Krohn was founded in 1865 by two Norwegians - Theodor Wiese and Dankert Krohn - shipping initially to Scandinavia and Germany. In the century and a half since its foundation, Krohn has built up an outstanding reputation. 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. Much of the secret lies in the high quality of their vineyards - the magical combination of terroir, locality, aspect, incline and low-yielding vines. Their Quinta do Retiro Novo estate in Sarzedinho, in the Rio Torto valley (where vinification takes place), is all A grade vineyard. Indeed Krohn only work with grapes from A-graded vineyards across all of their ports, and their top wines are still trodden by foot. Since 2013 Krohn has been part of the Fladgate Partnership - alongside Taylor's, Fonseca and Croft.

In The Winery

Traditional grape varieties are sourced from Krohn's own vineyards, and supplemented by fruit from neighbouring farms working in partnership with Krohn. Here old vines are planted in schistous soils. Fermentation in temperature controlled stainless steel vats, which is interrupted by the addition of grape spirit to preserve a certain degree of natural sweetness. This wine is a blend of different grapes, vineyards and vintages.

Maturation - aged for 2 to 3 years in large, old oak barrels.

Food Recommendations

Serve after a meal as a digestif with hard cheeses, chestnuts, cashews and hazelnuts. Works as a perfect accompaniment to berries, summer pudding and chocolate too!