

Krohn Colheita 1998



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: 1998
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

Gentle, mature and soft raisin fruit with great length.

Tasting Note

Nutty aromas, with notes of toffee and apple. The beautifully smooth and mellow palate has ripe fruit - characters of fig and raisin - along with rich and ripe spicy and nutty flavours. Complex and well-balanced, with great length.

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

The traditional grape varieties are sourced from the Quinta do Retiro estate and neighbouring growers in the Rio Torto Valley. Here old vines are planted in schistous soils.

In The Winery

Vinified in closed fermentation tanks, fermentation stopped with the addition of grape brandy in order to retain a level of natural sweetness (101g/l). Maturation is in oak vats in the Wiese & Krohn cellars in Vila Nova de Gaia, on the Atlantic coast. Wines are bottled without fining and to order, maximising the time spent in barrel.

Awards & Press

1998 Vintage: DWWA 2015 - Silver

1998 Vintage: International Wine Challenge 2014 – Bronze

1998 Vintage: "Krohn are best known for their Colheita Ports; wines of a single vintage given extra long ageing in cask. This has a fragrant nose of leaf tea and lovely oxidised, nutty notes leading on to a really delicate palate. The spirit is softly subdued, allowing spices and loads of fruit to come through: raisins and glacé cherries, but plenty of warming, nutty richness." 93 points. The Wine Gang report, December 2013

Food Recommendations

Accompanies a selection of rich, mature cheeses.