

10YEAR OLD TAWNY PORT



Background Information

Wiese & Krohn was founded in 1865 by two young Norwegians, Theodor Wiese and Dankert Krohn and is the owner of Quinta do Retiro Novo, an exceptionally fine grade A vineyard in the Rio Torto valley. Wiese & Krohn Port wines are noted for their exceptional elegance and balance, a tribute to the company's exceptional ageing and blending skills.

Ageing and Maturation

A 10 year old Tawny is a blended Port with an average age of 10 years. Premium quality wines are put away at harvest in small neutral oak pipes of approximately 600L in size. In the cool Port cellars the young fresh fruit driven Ports evolve over time and develop dried fruit and nutty flavours as they reach 10 years old.

Serving Suggestions

It is an excellent accompaniment to many deserts for example pecan pie or apple struddle. It combines well with the flavours of figs, almonds and caramel. It is an excellent compliment for a crème brûlée or a plate of wild strawberries. This delicious Aged Tawny may also be appreciated on its own, at the end of the meal, with walnuts or dried fruit, and can be served cool in the summer.

Tasting Note:

Beautiful tawny colour with powerful aromas of dried fruits. On the palate, this wine has excellent complexity with flavours of dried figs, apricots, prunes and a hint of spices. Elegant with good finish.

