

Wiese & Krohn, Sucrs., SA
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Wine Notes
VINTAGE 2009
 Quinta do Retiro Novo



PORTO VINTAGE 2009 Quinta do Retiro Novo

Country of origin	Portugal
Wine name	PORTO VINTAGE 2009 Quinta do Retiro Novo
Producer	Wiese & Krohn, Sucrs., SA. - V. N. de Gaia
Year of production	2009 - Cold, rainy winter. Budburst and flowering occurred in the usual periods under normal conditions, but seemed to predict a relatively small yield. Temperature in June and July was below average, and there was even some rain. August was very hot, causing the grapes to reach a high level of maturity. Harvest began in the first days of September under a high temperature. The grapes were in a good state, very sweet but lacked a bit of acidity. The yield was lower than expected. The quality was in general rather good.
Appellation	Porto
Category	Vintage Port (single year Port from an exceptional harvest displaying a superb colour, a full body and a very fine aroma and flavour).
Wine region	Douro Demarcated Wine Region (situated in the North of Portugal and composed of the Douro Valley and its tributaries). This Port was made from grapes grown in Quinta do Retiro Novo, Wiese & Krohn's wine estate situated in Sarzedinho (Rio Torto Valley).
Type of soil	Schistous.
Grape varieties	Mixed grape varieties from very old vineyards.
Vinification	In modern robotized "lagares" – stainless steel open vinification tanks where robots simulate the human treading of the grapes, just like in the old times people softly crushed the grapes by their own feet in the traditional "lagares". Fermentation was interrupted through the addition of grape brandy in order to preserve a certain degree of natural sweetness.
Maturing and bottling	In Wiese & Krohn's cellars in Vila Nova de Gaia, on the Atlantic coast, under the control of the Port and Douro Wines Institute. Bottled in 2011 (7.329 bottles). Unfined and unfiltered – may throw a sediment and should be decanted before being served.
Laboratory observations (*)	Alcohol 20% vol Total acidity 4,84 g/l (tartaric acid) Fixed acidity 4,59 g/l (tartaric acid) Residual sugar 110,3 g/l

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Press review

“Perfil vegetal, com esteva, fruta preta compacta, chocolate, um pouco de caramelo. Encorpado e fresco, volumoso, com taninos bastante sólidos, termina firme, completo, longo.17/20” (Revista de Vinhos, Março 2012).

“Vegetable profile, with rock rose, compact black fruit, chocolate, some caramel. Full-bodied and fresh, massive, with rather strong tannins, a firm finish, complete and long.17/20” (Revista de Vinhos, March 2012).

Recommended drinking temperature Food matching notes

Moderate room temperature.

Combine this Vintage with *Steak au Poivre* or take it after meal with cheese, tarts, pies, cakes and berries.

(*) Measured by the Douro and Port Wine Institute based on an official sample (Feb 2011)