

Wine Notes

LBV 2007



KROHN's 2007 LATE BOTTLED VINTAGE PORT

Country of origin	Portugal								
Wine name	KROHN's 2007 LATE BOTTLED VINTAGE PORT								
Producer	Wiese & Krohn, Sucrs., SA. - V. N. de Gaia								
Appellation	Porto								
Category	Late Bottled Vintage Port (single year Port from a good harvest which is bottled after ageing a minimum of 4 and a maximum of 6 years, thus tending to be more complex than a Ruby Reserve Port and softer and more approachable than a Vintage Port).								
Wine region	Douro Demarcated Wine Region (situated in the North of Portugal and composed of the Douro Valley and its tributaries). More specifically, this LBV was made from grapes grown in the Rio Torto area.								
Year of production	2007. Very rainy winter. Due to unfavourable weather conditions during flowering there was some <i>millerandage</i> (poor and uneven fruit set), which made crop-thinning unnecessary. Heatness and humidity caused the need to treat the vines to avoid diseases. Summer was not as hot as in the previous years and there was even some rain, but two weeks before harvesting the maturation process benefited from a higher temperature. Vinification was done under ideal conditions – dry weather (except for two or three days of light, harmless rain) and moderate temperatures. Quality proved to be of a high standard.								
Type of soil	Schistous.								
Grape varieties	The traditional varieties of the Douro Region for red Ports, such as Touriga Nacional, Touriga Francesa, Tinta Barroca, Tinta Roriz.								
Vinification	In closed fermentation tanks under temperature control and computer guided “remontages”.								
Maturing and bottling	In Wiese & Krohn's cellars in Vila Nova de Gaia, on the Atlantic coast, under the control of the Douro and Port Wine Institute. A total of 19.692 bottles was produced and bottled in 2011. Unfined and unfiltered.								
Laboratory observations (*)	<table> <tr> <td>Alcohol</td> <td>20 % vol</td> </tr> <tr> <td>Total acidity</td> <td>4,40 g/l (tartaric acid)</td> </tr> <tr> <td>Fixed acidity</td> <td>4,16 g/l (tartaric acid)</td> </tr> <tr> <td>Residual sugar</td> <td>109,0 g/l</td> </tr> </table>	Alcohol	20 % vol	Total acidity	4,40 g/l (tartaric acid)	Fixed acidity	4,16 g/l (tartaric acid)	Residual sugar	109,0 g/l
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Tasting notes	Deep ruby colour with upfront aromas of black plums, spice and dried herbs, firm and evident tannins and a rich, long finish. The generous								

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Wine Notes

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Recommended drinking temperature
Food matching notes

plummy characters, freshness and pure berry fruit characterise this LBV.

Moderate room temperature.

Take this LBV with cheese (Stilton, Gorgonzola), chestnuts, cashews and hazelnuts. Take it also with desserts like tarts, pies and cakes. If you wish to incorporate it into a meal then combine it with a Steak au Poivre.

(*) Based on an official sample (March 2011).