

## Wine Notes

### LBV 2007



## KROHN's 2007 LATE BOTTLED VINTAGE PORT

|                                    |   |         |          |               |                          |               |                          |                |           |
|------------------------------------|---|---------|----------|---------------|--------------------------|---------------|--------------------------|----------------|-----------|
| <b>Country of origin</b>           | Portugal  |         |          |               |                          |               |                          |                |           |
| <b>Wine name</b>                   | KROHN's 2007 LATE BOTTLED VINTAGE PORT  |         |          |               |                          |               |                          |                |           |
| <b>Producer</b>                    | Wiese & Krohn, Sucrs., SA. - V. N. de Gaia  |         |          |               |                          |               |                          |                |           |
| <b>Appellation</b>                 | Porto   |         |          |               |                          |               |                          |                |           |
| <b>Category</b>                    | 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).  |         |          |               |                          |               |                          |                |           |
| <b>Wine region</b>                 | 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.  |         |          |               |                          |               |                          |                |           |
| <b>Year of production</b>          | 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. |         |          |               |                          |               |                          |                |           |
| <b>Type of soil</b>                | Schistous.  |         |          |               |                          |               |                          |                |           |
| <b>Grape varieties</b>             | The traditional varieties of the Douro Region for red Ports, such as Touriga Nacional, Touriga Francesa, Tinta Barroca, Tinta Roriz.  |         |          |               |                          |               |                          |                |           |
| <b>Vinification</b>                | In closed fermentation tanks under temperature control and computer guided “remontages”.  |         |          |               |                          |               |                          |                |           |
| <b>Maturing and bottling</b>       | 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.   |         |          |               |                          |               |                          |                |           |
| <b>Laboratory observations (*)</b> | <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 |
| 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   |         |          |               |                          |               |                          |                |           |
| <b>Tasting notes</b>               | Deep ruby colour with upfront aromas of black plums, spice and dried herbs, firm and evident tannins and a rich, long finish. The generous  |         |          |               |                          |               |                          |                |           |

Wiese & Krohn, Sucrs., SA  
Rua do Choupelo 250  
4400-088 V. N. Gaia Portugal  
Tel. + 351 22 3742800  
E-mail [wk@krohn.pt](mailto:wk@krohn.pt)  
<http://www.krohn.pt>

## Wine Notes

### LBV 2007



**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).