**PORTO KROHN VINTAGE 2005**

**Country of origin** Portugal

**Wine name**  PORTO KROHN VINTAGE 2005

**Producer** Wiese & Krohn, Sucrs., Lda. - V. N. de Gaia

**Year of production** 2005 - Extremely dry winter and spring. Very good flowering conditions. Hot summer - many vines deeply suffered from the dryness, but before the harvest one or two small rainshowers improved maturity of the grapes. Average yield, uneven quality, but some excellent Ports.

**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 the Upper Corgo subregion, more precisely in Ervedosa do Douro.

**Type of soil** Schistous. .

**Grape varieties** The grapes used for the production of this Port came from old vineyards with mixed grape varieties.

**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 April 2007 (7.075 bottles). Unfined and unfiltered – may throw a sediment and should be decanted before being served.

**Laboratory observations (\*)** Alcohol 20,0% vol

 Total acidity 3,76 g/l (tartaric acid)

 Fixed acidity 3,55 g/l (tartaric acid)

 Residual sugar 106,3 g/l

**Tasting notes** Deep red colour. Fruity aroma with vegetal notes. Unctuous and full bodied. Balanced tannins. Long finish. Drinkable now, but will profit from a longer ageing.

**Press review** *“Violet, opalescent. Intense aroma with vegetal notes and some wild red fruits. Soft in the mouth, buttery, fruity, with a fresh, slightly acidic and tannin finish, however long. 15,8/20”* (Wine Passion, nº 15, Dec 2007).

 *“Aroma with a vegetal character and chemical notes, allied to ripe fruit and jam. Full and sweet in the mouth, with firm but round tannins.Ready to be drunk now.” 16/20* (Revista de Vinhos, Jan 2008).

**Recommended drinking temperature** Moderateroom temperature.

**Food matching notes** 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 2007)