**PORTO VINTAGE 2007 Quinta do Retiro Novo (**Dec 2009)

**Country of origin** Portugal

**Wine name**  PORTO VINTAGE 2007 Quinta do Retiro Novo

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

**Year of production** 2007 - Very rainy winter. Due to unfavourable weather conditions during flowering there was some *millerandage* (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.

**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** Touriga Franca and Tinta Roriz.

**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 June 2009 (7.850 bottles). Unfined and unfiltered – may throw a sediment and should be decanted before being served.

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

Total acidity 4,17 g/l (tartaric acid)

Fixed acidity 3,95 g/l (tartaric acid)

Residual sugar 119,7 g/l

**Tasting notes** Deep red colour. Powerful, fruity aroma. Full bodied. Balanced tannins. Long finish. Drinkable now but will profit from a longer ageing in the bottle.

**Press review** *“Fruto silvestre e notas vegetais com algum floral, toque químico, boa frescura aromática. Na boca mostra corpo mediano, taninos maduros, alguma doçura, estilo redondo e envolvente, dá muito prazer a beber desde já. 16,5/20”* (Revista de Vinhos, Outubro 2009).

*“A flowery delicate style from this estate in the Torto Valley. The wine is attractive, lacking the power of Krohn’s other vintage Port, soft with cherry and violets and light spice. 87/100”* (Wine Enthusiast, Dec 15, 2009 issue).

*“Rubi profundo. Frutos pretos maduros, ligeiro floral, ligeira menta, elegante. Envolvente, notas de chocolate preto, tabaco, especiarias, taninos equilibrados, boa acidez, final persistente.17,5/20”* (Paixão pelo Vinho, nº 033/2009).

*“Deep ruby colour. Ripe black fruits, slight floral, slight mint, elegant. Engaging, notes of black chocolate, tobacco, spices, balanced tannins, nice acidity, persistent finish. 17,5/20”* (Wine Passion, nº 033/2009).

*“The 2007 Quinta do Retiro Nova Miso Vintage Port is a glass-coating opaque purple color. It sports an enticing bouquet of violets, spice box, mineral, licorice, and blackberry. This is followed by a supple, medium-weight, round, succulent wine with excellent depth and enough structure to develop for another 6-8 years. This lengthy offering will have a drinking window extending through 2027. It is a sleeper of the vintage* (Wine Advocate, Feb 2010).*.*

*”A flowery delicate style from this estate in the Torto Valley. The wine is attractive, lacking the power of Krohn’s other vintage Port, soft with cherry and violets and light spice.* [*R.V.*](http://buyingguide.winemag.com/editors/rv) *(12/15/2009)  — 87” (Wine Enthusiast, published to web 12/15/2009).*

**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 (May 2009)