

BACKGROUND INFORMATION

The firm was founded in 1865 by two young Norwegians, Theodor Wiese and Dankert Krohn. Over the following century and a half the firm built up an outstanding reputation for its old cask-aged Ports, in particular its 'colheitas' or single harvest tawnies. Krohn is also noted for its finely-constituted Vintage Ports sourced from its flagship property Quinta do Retiro Novo in the Rio Torto Valley. Krohn's estate Quinta do Retiro Novo is located in Sarzedinho, a very small village in the Rio Torto valley. In this area the nature of the soil where the vines are growing, the altitude, the locality, the (low) productivity and the slope of the vineyards are particularly favorable to the production of quality Ports.

& STORAGE & HANDLING

The ideal storage conditions are up to 16° Celsius and most importantly at a constant temperature. The bottle should rest on its side, thus keeping the cork moist and therefore an effective seal. When coming to decant the wine, stand the bottle upright 24 hours before drinking to allow the collected sediment to fall to the bottom of the bottle. After uncorking the wine, you must pour in a slow, steady stream into your decanter, carefully watching the emerging liquid to ensure that only the clear wine is poured, leaving the sediment behind.

SERVING SUGGESTIONS

Walnuts are an excellent accompaniment to Vintage Port, as are various cheeses such as Stilton and Dorset Blue Vinny. So too are dried fruits such as apricots or figs. Alternatively, simply savour the unadulterated taste in a good glass with good company.

BOTTLE SIZES



2016 VITICULTURAL YEAR AND HARVEST

The viticultural year in the Douro Valley began with a very wet spring. This rainfall was welcome after the very dry conditions in 2015 and helped restore ground water reserves throughout the region. On the other hand, these cool and wet spring conditions also led to late start of ripening season. After spring, summer was particularly hot and dry, which continued until late September. In spite of the heat, due to the abundant ground water reserves and the late cycle, maturation was slow and even. By the end of August, most grapes were not yet ripe but, in mid-September, a spell of rain helped accelerate and complete the ripening process. From the second half of September and well into October, the weather provided ideal harvesting conditions. Low night-time temperatures helped to extend fermentation times and allow for gradual and gentle extraction, which contributed to the great quality of the tannins and the elegance of the 2016 wines.



TASTING NOTES

Deep ruby black with narrow purple rim. A nose of wonderfully pure, vibrant red fruit, with crisp aromas of cranberry, raspberry and cherry and lively notes of plum and apricot. Emerging in turn from behind this curtain of fresh fruit are spicy aromas of black pepper and nutmeg, warm notes of mocha and scents of cedar wood and balsamic herbs. In contrast, the palate is voluptuous, with dense, mouth filling tannins providing both body and firmness and a thick coulis of black woodland fruit that flows into the endless finish. Although the first impression is of an ethereal purity, the wine develops an intricate complexity in the glass and displays the powerful but beautifully integrated tannins which are a hallmark of the vintage.

QUINTA DO RETIRO NOVO

Krohn's estate **Quinta do Retiro Novo** is located in Sarzedinho, a very small village in the Rio Torto valley. In this area the nature of the soil where the vines are growing, the altitude, the locality, the (low) productivity and the slope of the vineyards are particularly favourable to the production of quality Ports. Quality is determined by the grape varieties which have been planted in the Quinta, by the age of the vines, their method of training and the density of plantation, among other factors. All these items are officially converted into points, the sum of which determines the final classification of the property. In Quinta do Retiro Novo this sum exceeds 1200 points, which makes it belong to the restricted group of "class A" properties.



The Quinta has a vinification plant for the production of Port (and also Douro Wine) based on its own grapes and those our Company buys from neighbouring producers. During vinification a great importance is attached to the conjunction of modern technology with traditional wine making methods. So, for instance, old lagares (open granite tanks about 75 cm high) are still used to make the best Ports through the treading of the grapes by human foot without any mechanical crushing.

