

CROFT PORT, DOURO VALLEY,  
PORTUGAL

## CROFT PINK

### DETAILS OF PRODUCTION

The idea behind Croft Pink was to create a soft and approachable style of Port with a crisp, light finish and a delicate pink colour. This proved quite a task for winemaker David Guimaraens and the team at Croft, considering the intense tannic character of the Douro grapes. The decided approach takes red Port grapes and handles them in a similar way to producing an elegant non-wooded white wine. This new technique extracts a light amount of colour from the skins without extracting the astringent tannins. Cold settling prior to fermentation and temperature controlled, cool fermentation result in a wonderfully fresh and vibrant wine, full of the rich fruit flavours of Port but with a unique and distinctive appeal.

### TASTING NOTES

Attractive floral notes underline the pungent, aromatic raspberry fruit aromas. The palate is full of deliciously ripe cherry and raspberry fruit flavours with lovely nuances of honey and grapefruit.

### HOW TO SERVE

Croft Pink is best served over ice with a spritz of tonic water or lemonade. It also lends itself beautifully for a range of cocktails - creating the perfect opportunity for Port to be enjoyed throughout the year.

*“Forward, with ebullient cherry and strawberry cream flavors backed by a round, easy finish.”*

**JAMES MOLESWORTH, WINE SPECTATOR, 30TH JUNE 2017**

CROFT PINK

**MENTZENDORFF**  
*wine shippers since*  
**1858**

est.  
15 88  
**CROFT**  
FAMILY PORT SHIPPERS  
**PORT**

**VINTAGE**  
NV

**STYLE**  
Pink Port

**BLEND OF GRAPES**  
Touriga Nacional,  
Touriga Francesa, Tinta Roriz,  
Tinta Barroca,  
Tinta Cão, Tinta Amarela

**WINEMAKER**  
David Guimaraens

**ALCOHOL**  
19%

**RESIDUAL SUGAR**  
80g/l

