

CROFT PORT, DOURO VALLEY,  
PORTUGAL

# CROFT TRIPLE CROWN

## DETAILS OF PRODUCTION

Croft Triple Crown has a loyal following among knowledgeable wine drinkers. Made from a selection of young, ripe and full bodied wines from the finest areas of the Douro Valley, it is aged in seasoned oak vats for an average of 3 years before bottling, in the cool, tranquil cellars in Oporto.

## TASTING NOTES

Fresh raspberry and cassis aromas on the nose. On the palate the wine is deliciously mouth filling with vibrant fresh fruit flavours in perfect balance.

## HOW TO SERVE

Croft Triple Crown does not need to be decanted and is made for immediate drinking. Due to its full bodied, rich and fruity style, it is perfectly matched to cheese boards but is equally enjoyable on its own.

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

est.  
15 88

**CROFT**  
FAMILY PORT SHIPPERS  
**PORT**

### VINTAGE

NV

### STYLE

Port

### BLEND OF GRAPES

Touriga Nacional,  
Touriga Francesa, Tinta Roriz,  
Tinta Barroca,  
Tinta Cão, Tinta Amarela

### WINEMAKER

David Guimaraens

### ALCOHOL

20%

