

CROFT PORT, DOURO VALLEY,
PORTUGAL

MENTZENDORFF
wine shippers since
1858

est.
15 88

CROFT
FAMILY PORT SHIPPERS
PORT

CROFT VINTAGE 2000

DETAILS OF PRODUCTION

Declared Vintages are the best vintage years which produce wines of great concentration and longevity. They are usually blended from the best produce of more than one estate. Croft's declared Vintage Ports, although based on the wines of Quinta da Roêda, sometimes also contain wines from other top estates. Croft has remained true to its distinctive Vintage Port style, characterized by a powerful, ripe fruitiness and a round luscious palate. The end of August and early September in 2000 gave perfect ripening conditions with long warm days. A couple of days of rain between the 10th and 18th September produced the ideal conditions and finished off the ripening. The resulting wines were big and full bodied with intense colour and very attractive aromas.

TASTING NOTES

Deep purple intensity. Fresh ripe fruit, cassis and chocolate aromas. A nice hint of cedar and spice on the nose. Rich, rounded, concentrated blackberry and chocolate flavours. Conservative and foursquare towards the finish with an attractive hint of blood orange on the aftertaste. Good, rich, fruit intensity and tannin balance. Good length.

HOW TO SERVE

Ready to drink now but does need decanting, as Vintage Ports throw out sediment as they age. Vintage Port also continues to improve for decades after bottling. The bottle should be kept lain down in a cool place, ideally at a temperature below 16°C. Walnuts are an excellent accompaniment to Vintage Port, as are blue veined cheeses and dried fruits such as apricots or figs.

“93/100. The nose is very dense, much more introverted than the nineties Crofts and the alcohol more integrated into bouquet. The palate is full-bodied, very firm in structure with a little more austerity than usual. (...) Conservative and foursquare towards the finish with an attractive hint of blood orange on the aftertaste.”

NEAL MARTIN, WWW.ROBERTPARKER.COM, 2007
CROFT VINTAGE 2000

www.croftport.com

VINTAGE 2000
STYLE Port
BLEND OF GRAPES Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Barroca, Tinta Cão, Tinta Amarela
WINEMAKER David Guimaraens
ALCOHOL 20,5 %

