Croft Port, Douro Valley, Portugal

MENTZENDORFF wine/shippers.since/ 1858 est. 15 88

PORT

CROFT FINE RUBY

DETAILS OF PRODUCTION

The House of Croft was founded over three hundred years ago. The earliest evidence of the firm's activity as a Port shipper dates from 1678, coincidentally the year of the first ever-recorded shipments of Port wine.

Croft Fine Ruby is blended from red wines produced in the Baixo Corgo and Cima Corgo areas of the upper Douro Valley, selected for their depth of colour, intense fruit and full, firm palate. These wines are matured for about three years in oak vats, where they soften and develop without losing their fresh, intense fruity character and their deep ruby colour.

TASTING NOTES

Deep ruby-red colour, with garnet rim. Classic intense black fruit nose. Firm, vigorous, full-bodied palate, with fresh fruit flavours and a long finish.

How to serve

An excellent dessert wine, particularly good with blue cheeses. Serve at room temperature, for immediate drinking.

VINTAGE NV STYLE Port

BLEND OF GRAPES

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

WINEMAKER
David Guimaraens

ALCOHOL 20%

