

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.

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

An opaque core with limpid ruby rim. 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. Very good delineation although it does not quite have the exuberance or the flamboyance of the vivacious '94. Conservative and foursquare towards the finish with an attractive hint of blood orange on the aftertaste. Good length.

HOW TO SERVE

Ready to drink now but does need decanting, as Vintage Ports throw out sediment as they age. A very good match to cheese boards with Dulce de Membrillo (quince paste) and a fig and walnut slice.

"93/100. THERE IS A NICE LIMPIDITY ON THIS CROFT 2007. IT IS NOT THE POWER THAT STRIKES YOU BUT THE PURITY WITH BLACK CHERRIES, LIQUORICES, VIOLETS AND A HINT OF IODINE. VERY TIGHT AND FOCUSED."

NEAL MARTIN, WWW.EROBERTPARKER.COM
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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%

