Croft Port, Douro Valley, Portugal

MENTZENDORFF wine shippers since 1858 est. 15 88

CROFT VINTAGE 2003

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

Very deep purple black with a narrow purple rim. Extraordinarily powerful and heady nose with an almost overpowering abundance of jammy fruit in which blackberry, blackcurrant and cherry combine with fine aromatic notes of gumcistus. Big mouth-filling palate, crammed with rich, thick tannins and bursting with luscious fruity flavour.

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.

"This is incredible on the nose and palate. It shows masses of wild black fruits with an almost exotic undertone. Full-bodied, medium sweet and supervelvety. It goes on and on. No doubt one of the best of the vintage. Great Croft here; its single quinta Roêda, must have delivered in 2003. This could be the best Port from here since 1945."

JANCIS ROBINSON, 2018 - 16 POINTS

VINTAGE

PORT

2003

STYLE Port

BLEND OF GRAPES

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

WINEMAKER David Guimaraens

ALCOHOL

20.5%

