

CROFT PORT, DOURO VALLEY,
PORTUGAL

CROFT QUINTA DA ROÊDA 2004

DETAILS OF PRODUCTION

Quinta da Roêda forms a vast sweep of terraced vineyard located on the north bank of the Douro just upstream from the village of Pinhão. The estate has long been regarded as one of the finest in the Douro Valley. The estate was acquired by Croft in 1889 and was extensively renovated by the firm, with replanting continuing throughout the first half of the 20th century. Since Croft's return to family ownership, with its incorporation into The Fladgate Partnership, the property has again been the source of major investment. This includes the building of traditional lagares allowing the reintroduction of foot treading, still unsurpassed as a method of extraction for Vintage Ports. The character of Croft Vintage Ports is one of the most individual of all. Scented, exotic and crammed with luscious opulent fruit flavour, they develop great richness and complexity with age. Quinta da Roêda is at the heart of this distinctive house style and in years when Croft do not declare a vintage Port, they may choose to select the best wines from Roêda and bottle a Quinta da Roêda Port, this expresses the purity of the unique Roêda terrior.

TASTING NOTES

Deep ruby with a purple edge. Attractive cassis nose with powerful, concentrated fruit aromas. Fresh, rich, firm and full of fruit including, dark berries and chocolate. A wine with good body, structure and length.

HOW TO SERVE

Single Quinta wines need decanting as they are usually a decade old, and will throw a sediment as they age. Walnuts are an excellent accompaniment to Vintage Port, along with rich flavoured cheeses such as Silton and dried fruits. Equally enjoyable drunk on its own.

"THE 2004S SEEM TO HAVE DEVELOPED QUITE QUICKLY AND ARE DRINKING WELL NOW WITH 14 YEARS IN BOTTLE: MID-DEEP IN COLOUR, JUST STARTING TO SHOW MATURITY ON THE RIM; A BIT SULLEN INITIALLY BUT OPENING UP IN THE GLASS TO REVEAL LOVELY MINT AND GUM CISTUS AROMAS, FRESH, WELL DEFINED PLUMP BERRY FRUIT BACKED BY LINEAR TANNINS, EXPRESSIVE WITH ATTRACTIVE PURITY OF FRUIT LINGERING ON THE FINISH." 93 POINTS

RICHARD MAYSON, DECANTER
SEPTEMBER 2020

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wine shippers since
1858

est.
15 88

CROFT
FAMILY PORT SHIPPERS
PORT

VINTAGE

2004

STYLE

Port

BLEND OF GRAPES

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

WINEMAKER

David Guimaraens

ALCOHOL

20%

