

CROFT PORT, DOURO VALLEY,  
PORTUGAL

# CROFT LBV 2017



## DETAILS OF PRODUCTION

Croft LBV was developed to satisfy the demand for a high quality ready to drink alternative to Vintage Port for everyday consumption. Unlike Vintage Port, which is bottled after only two years in wood and ages in bottle, LBV is bottled after four to six years and is ready to drink when bottled. The wines used to blend Croft LBV were drawn from a reserve of some of the best full-bodied red Ports, produced at this harvest, from grapes grown on Croft's own vineyard, Quinta da Roêda, and other top properties in the Cima Corgo and Douro Superior areas. These wines were aged in wood and then blended after six years. The blending process ensures that the wine is balanced and complete and that there is continuity of style in relation to previous Croft LBVs.

## TASTING NOTES

Black, inky purple colour. A nose laden with berry and tropical fruit with delightful aromatic and herbal nuances. The palate is filled to bursting with ripe, juicy berry fruit. An attractive, textural wine with a velvety, satiny feel. Hints of eucalyptus, mocha and rich plum fill the palate. Nicely rounded tannins provide good structure and perfect balance to the wine.

## HOW TO SERVE

Croft LBV is the perfect finish to any meal. It does not need to be decanted and should be served in a generously proportioned wine glass so that its rich fruity nose can be enjoyed to the full. Excellent with fully flavoured cheeses, especially blue cheeses such as Stilton or Roquefort. It is also delicious with desserts made with chocolate or berry fruits.

The wine benefits from being served slightly chilled, between 16°C to 18°C. The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy. Optimum drinking time after opening the bottle is two months.

### VINTAGE

2017

### STYLE

Port

### BLEND OF GRAPES

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

### WINEMAKER

David Guimaraens

### ALCOHOL

20%