



CROFT Reserve Tawny Porto

REGION: Portugal / Douro Valley Porto

GRAPES: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão, Tinta Amarela

Croft Reserve Tawny Porto is an exciting new concept in Port Wine, combining the rich character of an aged tawny with ready-to-drink smoothness and spice. Reserve Tawny Porto is sourced in the traditional way: from the highest-quality individual growers in the Douro Valley, where the varying altitude and aspect of the vineyards creates the potential for a complex wine of great character. Drawn from a reserve of fine wood ports which have been aged an average of seven years in seasoned oak casks, the individual wines are then blended to guarantee consistency and quality. The result is a complex yet accessible tawny port that is perfect with dessert but that can be enjoyed at any time.

TASTING NOTE

Light brick red, with an amber hue. On the nose, rich red fruit, notes of caramel, raisins, and cloves. On the palate, cardamom, spice, butterscotch and elegant redcurrant, interwoven with attractive nutty aromas. Smooth and round on the palate, full of luscious strawberry jam flavors with an elegant finish.

FOOD PAIRING

Dried fruit, pecans, walnuts, figs, roasted almonds, desserts made with nuts (pecan pie), coffee or caramel, crème brûlée.

TECHNICAL DATA

APPELLATION: Douro

ACIDITY: 3.4 g/l

ABV: 19.9%

RESIDUAL SUGAR: 123 g/l

POINTS OF DISTINCTION

- **A high-quality tawny, matured in cask for seven years after blending for exceptional aromas and smooth, ready-to-drink flavor.**
 - **Distinctive, eye-catching bottle with strong shoulders that invokes premium quality.**
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“Croft is defined by an abundance of rich, plump fruit with a delicious exotic quality and a distinctive herbaceous, spicy character.”

– NATASHA ROBERTSON BRIDGE, CHIEF BLENDER