



CROFT Reserve Ruby Porto

REGION: Portugal / Douro Valley Porto

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

The fruit for Croft Reserve Ruby 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. In the winery, the newly developed, robotic “Port Toes” technology for treading allows the winery to maximize the quality of the fruit by imitating the traditional action of human feet and avoiding damage to the bitter grape seeds. Fermentation is halted by the addition of grape spirits before all the residual sugar has been fermented, creating a sweet, fortified wine. This vintage-character Porto is blended from wines aged for three to four years in neutral oak barrels to achieve greater complexity than in younger wines.

TASTING NOTE

A powerful, rich blackcurrant bouquet with subtle hints of cedar and spice. In the mouth black, woodland fruit and chocolate flavors dominate. The wine has good weight and structure with a fine finish.

FOOD PAIRING

Can be enjoyed on its own after a meal, or paired with fruit-based desserts or a rich cheese plate. Made to be enjoyed immediately.

TECHNICAL DATA

APPELLATION: Douro

ACIDITY: 3.94 g/l

ABV: 20%

AGING: 3 – 4 years in neutral oak

RESIDUAL SUGAR: 97 g/l

POINTS OF DISTINCTION

- **A vintage-character Porto blended from wines aged three to four years for greater complexity**
- **A sophisticated wine for after dinner, or paired with fruit desserts or cheeses**



“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
