

BACKGROUND INFORMATION Founded in 1588, Croft is the oldest of the original Port houses. The cornerstone of Croft's distinctive house style is the famous Quinta da Roêda, one of the finest vineyard estates of the Douro Valley, described as the jewel of Port wine estates. The wines of this magnificent property, which contains some of the oldest vineyards in the Douro Valley, are the heart of Croft's Vintage Port blend.

Despite its rich heritage and history spanning over four centuries, Croft has never been constrained by tradition. Today, as in the past, it maintains a pioneering spirit, continuing to create innovative new styles such as Croft Pink, the first ever rosé Port. Croft remains a family company, dedicated to the production of the finest Ports of all styles, from full-bodied Reserve Ports to the iconic Croft Vintage Ports.

THE WINE Croft Fine Ruby is blended from red wines produced in the Baixo Corgo and Cima Corgo areas of the upper Douro Valley, selected for their depth of colour, intense fruit and full, firm palate. These wines are matured for about three years in oak vats, where they soften and develop without losing their fresh, intense fruity character and their deep ruby colour. Croft Fine Ruby is bottled for immediate drinking.

TASTING NOTES Deep ruby-red colour, with garnet rim. Classic intense black fruit nose. Firm, vigorous, full-bodied palate, with fresh fruit flavours and a long finish.

FINE RUBY PORT

PRESS COMMENTS

James Molesworth, Wine Spectator, 2017 - 88 Points

"Fun, forward and brimming with blueberry and blackberry cobbler notes, laced with a hint of bramble that keeps this fresh enough, ending with a hint of Black Forest cake."

Kim Marcus, Wine Spectator, 2012 - 90 Points

"Well balanced, powerful and fruity, with dark plum, red berry and spiced cherry flavors that feature plenty of smoke and spice. Notes of black licorice mark the finish. A suave ruby."

Ultimate Wine Challenge, 2011 - Great Value

STORAGE This wine is ready to drink and does not require decanting.

The bottle should be kept upright, protected from light and at a cool and constant temperature.

SERVING The wine benefits from being served between 16 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.

PAIRING SUGGESTIONS It is an excellent dessert wine, particularly with ripe, blue cheeses.

