

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 The Fine Tawny is drawn from a reserve of fine wood Ports which have been aged for up to three years in seasoned oak casks, each holding about 650 litres of wine. The individual wines are then blended to guarantee consistency of quality and house style.

Croft Fine Tawny is bottled for immediate drinking.

TASTING NOTES Rich, fragrant nose with aromas of mellow fruit and hints of honey and oak. Full body, velvety palate and long flavoursome finish.

FINE TAWNY PORT

PRESS COMMENTS

James Molesworth, Wine Spectator, 2018 - 88 Points

"Dark in profile, offering mulled raisin, cinnamon, and toffee notes, but this is relatively fresh and open-knit in feel, with a hint of hazelnut husk adding cut on the finish"

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 slightly chilled, between 12 to 16°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 Tawny Port makes a delicious dessert wine, and combines particularly well with flavours of almonds, berry fruit or dark chocolate. It can also be enjoyed as an accompaniment for rich, blue veined cheeses. It is excellent at the end of the meal, as a crowning moment of an enjoyable evening, served on its own or with a plate of walnuts or roasted almonds.

