

PINK PORT



Background Information

Croft is one of the oldest of the original port houses and was founded over four centuries ago in 1588. It is the owner of one of the most famous properties in the Douro Valley, the beautiful estate of Quinta da Roêda, whose wines form the cornerstone of the distinctive Croft house style.

This innovative new Rosé style of Port has been made by a new technique which extracts fresh, fruity flavours and a subtle and delicate pink colour from limited contact with the skins of classic Port grape varieties, grown in top quality vineyards of the Douro Valley.

The result is wonderfully fresh and vibrant, full of the rich fruit flavours of Port but with a unique and distinctive appeal. Try running a chilli through it or blending some freshly cut melon to deliver an explosion of fresh fruit flavours with a background kick of heat. The combinations are many but the end result is always the same – excellence in the glass with a contemporary twist.

Try it with an open mind and do not be afraid to push the boundaries with this wonderful drink

Press Comments

J. Daly, The Independent Insider, 21 June 2008

“Port, a rich tippie to have with stilton at Christmas, right? Not any more. Croft has created Pink Port, a lighter, fruit-flavoured version of the festive favourite that is the perfect drink for a balmy summer evening.”

Sarah Jane Evans MW, Olive Magazine, July 2008

“Bored of Pimms? Then Pink Port is something new. Ideal for the summer, it is a bright pink, juicy, berried, sweet ruby-style real Port. Pour over ice, top up with berries to garnish, plus soda or lemonade if you wish.”

Jonathan Ray, Daily Telegraph, June 2008

“Okay, this certainly isn’t for the purists, but this light ruby red Port – the first of its kind – is really rather fun, with vibrant damson/cherry fruit and a crisp finish. Ideal for summer, it’s designed to be served well chilled or over ice.”

Kevin Ecock, Easy Food, July 2008

“Croft Port has produced a rosé Port! It works very well over ice and has attractive floral elements running throughout its taste profile. Croft is part of the Taylor’s/Fonseca stable. These are the guys who brought Late Bottled Vintage to the world. I reckon they’re on to another winner here.”

Serving Suggestions

Croft Pink is best served chilled in a generous wine glass, or poured over ice and served in a high ball glass. It also lends itself beautifully for a range of cocktails creating the perfect opportunity for Port to be consumed at different times of the year when it may not otherwise be the drink of choice.



Tasting Note:

Attractive floral notes underline the pungent, aromatic raspberry fruit aromas. The palate is full of deliciously ripe cherry and raspberry fruit flavours with lovely nuances of honey and grapefruit.