



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 Croft Reserve Tawny is drawn from wines selected for their smoothness and mellow character. These are aged for up to seven years in oak casks in Croft's cellars in Vila Nova de Gaia. The individual wines are then blended together a few months before bottling for balance and completeness.

TASTING NOTES 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 flavours and an elegant finish.

RESERVE TAWNY PORT



PRESS COMMENTS

Ultimate Wine Challenge, 2017 - 93 Points, Finalist, Great Value

Roy Hersh, fortheloveofport.com, 2017 - 89 Points

"This was a beautiful reddish rust color in the glass, totally clear. It smelled similar to brandy. It was light bodied."

Kim Marcus, Wine Spectator, 2016 - 90 Points

"Rich and toothsome, with interesting dried herbal notes to the red plum and toffee flavors. The juicy finish is filled with spicy accents."

Anthony Dias Blue, Tasting Panel, 2016 - 92 Points

"A venerable Port house (est. 1588) with a modern bent. Dark, rust amber; smooth, soft and nutty with bright, sweet fruit and mild rancio; silky, balanced and long."

Josh Greene, Wine & Spirits Magazine, 2016 - 88 Points, Best Buy

"This has gentle black-pepper spice and citrus notes to its simple grape flavours. There's an edge of alcohol and aged character to add depth to a cheese course."

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 Reserve 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.