

QUINTA DA ROÊDA 2015 VINTAGE PORT



Background Information

Quinta da Roêda is the cornerstone of Croft's reputation as a producer of superb Vintage and vintage style Ports. Its characteristically plump, full, vigorously fruity wines, with their hallmark aroma of Gumcistus, the aromatic bush, are the quintessence of the inimitable Croft house style.

In years when a classic Croft vintage port is not declared, the company may choose to select the very best wines from Roêda and bottle a Quinta da Roêda vintage port. Being the most select wine to come solely from the quinta, a Quinta da Roêda vintage port is the purest expression of the terroir of one of the finest properties in the Douro.

Notes on Viticultural Year and Harvest

The viticultural cycle was preceded by very low rainfall during the winter months with the weather station at Quinta da Roêda recording precipitation of only 66% of the ten-year average, although rainfall in early winter was sufficient to provide some ground water and avoid drought conditions. Early Spring was also relatively dry and this was an important factor in ensuring that the crop was perfectly healthy. Dry conditions and some very hot spells in late spring and early summer brought forward the start to the ripening season.

However, from mid-July right up to the harvest in September, ripening conditions were balanced and even, with no spells of extreme heat. The bunches at harvest time were perfectly formed and healthy with yields unsurprisingly somewhat below average. The vintage at Roêda got off to a relatively early start on 7th September. Apart from two days of rain, on 15th and 16th September, picking took place in excellent conditions, with warm sunny days and cool nights throughout the harvest.

Press Comments

James Suckling.com, June 2017 – 92 Points

A very sweet and linear vintage Port with very fine tannins and a racy, fruity and minerally aftertaste. Already delicious but better in 2022.

Robert Parker Wine Advocate, August 2017 – 92 Points

Not overly concentrated, it is still seductive because its fruit is fresh, flavorful and lifted. This does show some ability to flesh out in the glass and put on some weight, but it likely won't ever be remarkable because of its modest concentration. That said, its gorgeously flavorful fruit will always make it appealing. The fruit succeeds because of that lift and freshness. As it airs, the tannins become rather more assertive, too, but this will still be approachable on the younger side. These days, I typically find Croft to be rather underrated. Since Croft's acquisition by the Fladgate Partnership about 15 years back, the output has been increasingly impressive, in my book. The fruit here is delicious, the finish is serious and it should become a crowd-pleasing Porto in time. Even if it is approachable rather young, I would rather let it age at least another decade, which will allow it to soften the tannins and acquire some complexity. Dive in right away or wait a bit.

Wine Enthusiast, Roger Voss, October 2017 – 95 Points

Beautifully perfumed, this is a ripe and structured wine. It has fine dusty tannins, intense blackberry fruits and a dark-licorice aftertaste.

Tasting Notes

Intense purple-black centre surrounded by a vivid magenta rim. A typical Quinta da Roêda Vintage Port nose made up of a rich plump dark berry compote infused with exotic notes of ripe tropical fruit and the subtle pungency of wild herbs. Warm notes of liquorice, dark chocolate and spice contribute to the wine's opulent character. The palate is smooth, round and full of rich, jammy flavour. The wine's silky texture conceals the firm, well-knit tannins which emerge on the finish to provide an attractive firmness and grip. Characteristically of the 2015 Vintage Ports, the wine is immediately appealing but will continue to gain in elegance and refinement over the next three decades.

Storage / Handling

The ideal storage conditions are up to 16° Celsius and most importantly at a constant temperature. The bottle should rest on its side, thus keeping the cork moist and therefore an effective seal. When decanting the wine, stand the bottle upright a few hours before drinking to allow the collected sediment to fall to the bottom of the bottle. After uncorking the wine, pour in a slow, steady stream into your decanter, carefully watching the emerging liquid to ensure that only the clear wine is poured, leaving the sediment behind.

Serving Suggestions

Walnuts are an excellent accompaniment to Vintage Port, as are blue veined and other richly flavoured cheeses. So too are dried fruits such as apricots or figs. Alternatively, simply savour the rich and complex flavours of the wine on their own in a generously proportioned glass with good company.

