

# 10 YEAR OLD TAWNY 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 Roeda, whose wines form the cornerstone of the distinctive Croft house style. Although probably best known as a producer of vintage ports, Croft also has generations of experience in producing fine cask-aged tawnies.

The 10 Year Old tawny is drawn from a reserve of fine wood ports which have been aged to full maturity in seasoned oak casks, each holding about 630 litres of wine. The individual wines are then blended to guarantee consistency of quality and house style.

## Serving Suggestions

Croft 10 Year Old 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. It benefits from being served slightly chilled, particularly in warm weather.

## Press Comments

### Wine Spectator Insider, May 2012 – 93 Points

A powerful aroma filled with dried mango and ginger leads into a pure-tasting mix of dried berries, peach and apricot. The heady finish is loaded with caramel, cream and sage honey. Distinctive.

### International Wine & Spirit Competition, 1991 – Bronze Medal

### Revista de Vinhos (Portugal) – 17 points

“Elegant in the mouth, good profile, lots of mature fruit. It fits well into the younger style of port.”

## Tasting Note:

Attractive tawny colour with amber rim. Complex nose full of mellow spicy aromas and hints of walnut, butterscotch and fine oak wood, against a background of rich jammy fruit. Beautifully smooth and round on the palate which is full of ripe figgy flavours.

