

20 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 20 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.

Press Comments

International Wine & Spirit Competition, Gold Medal (UK) 1994

The Port Companion (United Kingdom)

“Ripe nose with an intense bouquet of figs and almonds.”

Serving Suggestions

Croft 20 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.

Tasting Note:

Delicate tawny colour with broad ochre rim. Complex nutty and oaky aromas and a concentrated figgy ripeness on the palate. Smooth and silky with a long finish full of rich mellow flavour.

