

# FINE 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 Croft Fine Tawny is drawn from wines selected for their smoothness and mellow character. These are aged for up to three 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.

## **Serving Suggestions**

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. It benefits from being served slightly chilled, particularly in warm weather.

## **Tasting Note:**

Vivid tawny-red colour. Nose of ripe mellow fruit with aromas of figs and prunes set off by an attractive woody and spicy character. Smooth and round on the palate, full of rich jammy flavours.

