

# RESERVE TAWNY PORTO



## 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 Roêda, 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 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.

## Press Comments

### Kim Marcus, Wine Spectator, April 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, April 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.”

## Tasting Note:

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.

## Serving Suggestions

Tawny Port makes a delicious dessert wine, and combines particularly well with flavors 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.

