

CROFT PORT, DOURO VALLEY,
PORTUGAL

MENTZENDORFF
wine shippers since
1858

CROFT PINK

DETAILS OF PRODUCTION

The idea behind Croft Pink was to create a soft and approachable style of Port with a crisp, light finish and a delicate pink colour. This proved quite a task for winemaker David Guimaraens and the team at Croft, considering the intense tannic character of the Douro grapes. The decided approach takes red Port grapes and handles them in a similar way to producing an elegant non-wooded white wine. This new technique extracts a light amount of colour from the skins without extracting the astringent tannins. Cold settling prior to fermentation and temperature controlled, cool fermentation result in a wonderfully fresh and vibrant wine, full of the rich fruit flavours of Port but with a unique and distinctive appeal.

TASTING NOTES

Attractive floral notes underline the pungent, aromatic raspberry fruit aromas. The palate is full of deliciously ripe cherry and raspberry fruit flavours with lovely nuances of honey and grapefruit.

HOW TO SERVE

Croft Pink is best served over ice with a spritz of tonic water or lemonade. It also lends itself beautifully for a range of cocktails - creating the perfect opportunity for Port to be enjoyed throughout the year.

“This delicious rosé is the perfect drink for keeping the summer alive! The vibrant raspberry flavours are sure to brighten up any autumn evening and the hints of honey and grapefruit are a tasty added touch.”

UKMUMS.TV, 24 AUGUST, 2016

“Dare to be different and wow your spouse by adding this to a glass of fizz for a sophisticated cocktail at home. It is packed with cherries, raspberries and just a hint of honey.”

ELLEN BEARDMORE, FEBRUARY, 2016

“...makes a lovely cooler and great base for cocktails, especially when mixed with fizz.”

NEIL CAMMIES, 3 DECEMBER, 2016

CROFT PINK



VINTAGE

NV

STYLE

Pink Port

BLEND OF GRAPES

Touriga Nacional,
Touriga Francesa, Tinta Roriz,
Tinta Barroca,
Tinta Cão, Tinta Amarela

WINEMAKER

David Guimaraens

ALCOHOL

19%

RESIDUAL SUGAR

80g/l