

CROFT PORT, DOURO VALLEY,
PORTUGAL

CROFT LATE BOTTLED VINTAGE

DETAILS OF PRODUCTION

The House of Croft has been an important player in this style of Port for many years. The wines used to blend Croft LBV were drawn from a reserve of some of the best full bodied red ports, produced at this harvest, from grapes grown on Croft's own vineyard, Quinta da Roêda, and other top properties in the Cima Corgo and Douro Superior areas.

Unlike vintage port, which is bottled after only two years in wood and ages in bottle, LBV is aged in wood and then blended after 6 years and is ready to drink when bottled. The blending process ensures that the wine is balanced and complete and that there is continuity of style in relation to previous Croft LBVs.

TASTING NOTES

Deep purple back colour surrounded by a narrow purple rim. An opulent and seductive nose, very much in the Croft style. A sumptuous, dense coulis of blackcurrant predominates at first but then merges gradually with subtle herbal and balsamic notes, hints of rock rose and aromas of mocha and liquorice. On the palate the wine is round and richly textured with beautifully integrated, velvety tannins. The dark berry fruit flavours carry through into the long finish..

HOW TO SERVE

Should be served in a generously proportioned wine glass so that its rich fruity nose can be enjoyed to the full. Excellent with fully flavoured cheeses, especially blue cheeses such as Stilton or Roquefort. It is also delicious with desserts made with chocolate or berry fruits.

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1858

est.
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CROFT
FAMILY PORT SHIPPERS
PORT

VINTAGE

2013

STYLE

Port

BLEND OF GRAPES

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

WINEMAKER

David Guimaraens

ALCOHOL

20%

