est. 1588

CROFT

FAMILY PORT SHIPPERS

# RESERVE RUBY PORT

**BACKGROUND INFORMATION** Founded in 1588, Croft is the oldest of the original Port houses. The cornerstone of Croft's distinctive house style is the famous Quinta da Roêda, one of the finest vineyard estates of the Douro Valley, described as the jewel of Port wine estates. The wines of this magnificent property, which contains some of the oldest vineyards in the Douro Valley, are the heart of Croft's Vintage Port blend.
Despite its rich heritage and history spanning over four centuries, Croft has never been constrained by tradition. Today, as in the past, it maintains a pioneering spirit, continuing to create innovative new styles such as Croft Pink, the first ever rosé Port. Croft remains a family company, dedicated to the production of the finest Ports of all styles, from full-bodied Reserve Ports to the iconic Croft Vintage Ports.

**THE WINE** Croft Reserve Ruby Port is blended from red wines produced in the Baixo Corgo and Cima Corgo areas of the upper Douro Valley, selected for their depth of colour, intense fruit and full, firm palate. These wines are matured for about three years in oak vats, where they soften and develop without losing their fresh, intense fruity character and their deep ruby colour.

**TASTING NOTES** A powerful, rich blackcurrant bouquet with subtle hints of cedar and spice. In the mouth black, woodland fruit and chocolate flavours dominate. The wine has good weight and structure with a fine finish.




**PRESS COMMENTS**

**James Molesworth, Wine Spectator, June 2017 - 88 Points**
*"This sports rich blackberry and blueberry confiture notes, picking up light chocolate and licorice snap hints through the slightly gutsy finish."*

**Mark Squires, Wine Advocate, April 2017 - 88 Points**
*"This is a lovely Ruby Reserve, showing excellent concentration for the level, focus, fine flavor and a hint of eucalyptus on the nose. With a lingering sweet edge on opening, it eventually becomes drier and tighter with aeration—not that it really needs any. This is nuanced, not about obvious sweet fruit. It is tightly wound in its youth. It even becomes a little steely, with a bit of a stonewashed feel. The finish is still laced with flavor at that point, some strawberries mingled with rhubarb."*

**SERVING** The wine benefits from being served slightly chilled, between 12 to 16ºC.
The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy. Optimum drinking time after opening the bottle is two months.

**PAIRING SUGGESTIONS** Reserve 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.



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