

"A captivating rarity"

6. It is a nexceptional rarity, served by only a few producers. It is a challenge for the cellar master and a tremendous feat, which is born as a mixture of a huge number of components of different ages. The oldest might come from small farmers, who have stored them in order to get their "pension". The sugar does not disappear from the wine, but the ever richer aromas give a dry impression. Forty-year-old tawny is like reading a history book about the area, that tells the story of life from decades ago to the present. This makes the wine great to share or serve.

Roducer Gran Cruz Porto is the world's largest producer of port wine, owned by the French company La Martiniquaise. In France, Cruz is ubiquitous, seen in every market, bar, bistro, and more. France is the world's biggest consumer of port wine, primarily enjoying it as an aperitif. Gran Cruz Porto is also well-known in Belgium and Luxembourg. It's a giant that should never be underestimated: the company holds vast stocks of old port wine and is capable of offering luxury quality at a highly competitive price. The company sells 6 million bottles of port wine annually. Cruz has been focused on and efficient in elevating the quality of its products. Initially, it acquired a large portion of its wines from local cooperatives, but now over half of its required stock comes from about 3,000 farmers, overseen by the company's technical team from the vineyard to the cellar. Additionally, Cruz acquired the magnificent Quinta do Ventozelo in 2015, providing 400 hectares that significantly bolster the company's resources. The company's facilities in Vila Nova de Gaia are impressive, with 220 wooden vats, each with a capacity of 8 million liters, and stainless steel tanks, each with a capacity of 350,000 liters.

COLOR Bright, translucent yellow-brown

AROMA Arctic raspberry, roasted sugar, nougat, vanilla, dried fruit, dried flowers, spices, rum-raisin fudge, roasted nuts, raisins and cloves

TASTE The taste is sweet, but its slightly acidic structure and its rich aroma contribute to minimal sweetness. True to its rich nose, the long finish lingers in the mouth and the whole experience feels like an luscious culinary indulgence

TIPS FOR USE A great rarity, that is worth enjoying on its own. If you want to serve something, in fine dining style. A small slice of cheese, a spoon-sized dessert or a small macaron.

Port wines WINE TYPE Porto Cruz MANUFACTURER 20% ALCOHOL CONTENT 110 g/l SUGAR CONTENT

PACKAGE SIZE **BOTTLE CLOSING BOTTLE SIZE** PRODUCT NUMBER 114003

6 bottle(s) Natural cork 0.751







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