# Portugal, Douro Valley / Porto | 2011 PORTO GRAN CRUZ VINTAGE 2011

# "The King of Port"



Vintage Port is the absolute king of Port. It is made with a mixture of grapes from one harvest season and the port winery presents a vintage only in particularly good harvest years, often only a few years per decade. Vintage port spends a few years in a cask, before a long bottle maturation. These super wines can evolve for decades to come. Vintage port always has lees, which means it should be decanted, which isn't difficult. Cruz Vintage 1999 is a nod to consumers, as the wine is ready to drink. You can also put it in the cellar.

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** Black red

**AROMA** Dark berry aroma from deep below, dominating jellylike dark fruitiness, rich and very nuanced on the nose, arctic raspberry, chocolate, dried figs, cloves, anise, black pepper, leather, vanilla and minerals.

TASTE Sweet, full-bodied, developed, dark notes of plum, figlike, notes of Arctic raspberry, notes of chocolate, spicy with acidic berries.

TIPS FOR USE Quality blue cheeses like Roquefort and Stilton, chocolate and chocolate desserts and pastries are a perfect match, as well as other sweet desserts. Vintage port is a culmination for dinners and a real enjoyment wine.

Port wines **WINE TYPE** Porto Cruz **MANUFACTURER** 19,5% ALCOHOL CONTENT SUGAR CONTENT 95 q/l

6 bottle(s) **PACKAGE SIZE** Natural **BOTTLE CLOSING** cork 0.75 I

**BOTTLE SIZE** 114012 **PRODUCT NUMBER** 

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