## Portugal, Colheita Port | 2011

## **GRAN CRUZ PORTO COLHEITA 2011**

"Elegant vintage port wine in a stunning decanter."

Gold medal at Concours Mondial de Bruxelles 2022. Elegant Tawny from the 2011 vintage presented in a stunning decanter. Crafted from traditional grape varieties such as Tinta Amarela, Touriga Francesa, and Tinta Barroca. Produced under ideal conditions in Vila Nova de Gaia, Porto Cruz's cellars. Porto Cruz is one of the world's largest port wine producers, with an annual sales volume exceeding 10 million bottles.

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.

CRUZ

PORTO

**COLOR** Deep garnet red

**AROMA** Berry, plum, and raisin notes

**TASTE** Sweet, low acidity, fruity, honeyed, dried fruit, nuanced, and vanilla notes.

TIPS FOR USE Excellent dessert wine to pair with mild cheeses.

WINE TYPE Port wines

MANUFACTURER Porto Cruz

ALCOHOL CONTENT 20%

PACKAGE SIZE 6 bottle(s)

BOTTLE CLOSING Plastic closure

0,75 |

PRODUCT NUMBER 114056









