

The Butler Nephew's Crusted Port wine comes from selected high quality blends. Unlike Vintage Port, which has to be made from grapes from a single harvest, Crusted Port gives the company port blender the opportunity to use the best quality characteristics of different vintages. Crusted Port is bottled unfiltered, and as the name indicates it will form a "crust", a sediment in the bottle, and so, like the Vintage Port, needs to be decanted before drinking. Deep and youthful in colour. Very elegant on the nose with expressive floral fruit. Palate is sweet and supple with some maturity evidenced. Succulent berry fruit with firm tannins. A lovely wine, half-way to a good vintage Port.

BUTLER NEPHEW & CO
PORT CRUSTED



CURRICULUM VINAE

GOLD MEDAL - 96 Points
Decanter World Wine Awards



GOLD MEDAL
International Wine Challenge



SILVER MEDAL
International Wine & Spirit Competition



Vine Varieties: Old vines, Tinto Cão, Tinta Roriz, Tinta Barroca | Production Area: Douro
Alcool: 20%vol. | pH: 3.44 | T. Acidity: 3,72 g/dm3 | Baumé: 3,3 | Wine; Contains sulphites
Single bottle wine case | 6 bottles 750 ml per case | EAN Code: 5600242555099



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