

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. Dark ruby colour, with red and black fruits aromas combined with black chocolate notes. Elegant, fruity and complex, with a long, silky and firm finish. Ready to drink, but it will continue to improve in bottle.

BUTLER NEPHEW & CO PORT CRUSTED



CURRICULUM VINAE

GOLD MEDAL
Monde Selection - International Wine Contest
Brussels



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: 560024255099



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