CROFT
Classic Vintage Porto 2016

94 Points



The 2016 Vintage Port is a field blend with 104 grams of residual sugar. When last seen this was in good form. Let’s check in. Darker in its flavor profile than the 2017, this is more rhubarb, plums and blackberries. The tannins have moderated a bit, but obviously this is not exactly tamed. It is coming along fast enough so you can dive in now (or soon) with some decanting, but it certainly will show better at the end of the decade (or later).

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