## CROFT
Classic Vintage Porto 2017

# 98 Points




The 2017 Vintage Port is a field blend aged for approximately 20 months in French oak. It comes in with 97 grams of residual sugar. This was only seen before bottling previously. Now, with some bottle aging, it looks super, superior to the 2016, also reviewed, and a fine 2017. It is, of course, extremely young. It’s tight but not astringent (at least with decanting); the fruit is as if just crushed, and it is beautifully balanced. This is not even close to showing all it has. Throw it in the cellar. You can drink it now, but you’ll just be wasting it. Right now, this and the 2016 are close, but I predict this will pull ahead with every passing year.

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