

CROFT

Quinta da Roêda Vintage Porto 2018

94 POINTS

The 2018 Vintage Port Quinta da Roeda is a field blend aged for approximately 18 months in very large used wooden vats. It comes in with 104 grams of residual sugar. Ripe and expressive, this delicious single-quinta Porto also has fine concentration and some pop on the finish. Indeed, as this sits and airs out, it proves it has a real backbone. Two days later, it was pretty tight.

Mark Squires - December 17, 2020

