



– PRESS RELEASE –

March 2018

## CRUZ INTRODUCES AN EXCEPTIONAL 2009 WHITE COLHEITA PORT

*The first White Colheita in PORTO CRUZ range!*



CRUZ WHITE COLHEITA 2009 is a single harvest wine, made from the best varieties of White grapes from the Douro Valley. The grapes are subject to a short skin maceration and then aged for several years in oak barrels before bottling.

This WHITE COLHEITA 2009 Port is a full-bodied wine, surprisingly rich with distinct aromas of honey and nuts. Fresh and well-balanced, it has a sweet and soft finish.

The vibrant light amber colour expresses its multiple shades through elegant, silk-printed glassware and a refined label.

### PAIRING & KEEPING:

CRUZ WHITE COLHEITA 2009 combines well with savory snacks and exquisite desserts, and should be served fresh, between 6 ° and 10 °. Discover our special pairing recipe at the end of that press release.

Keep in a cool, dark place and enjoy within a month after opening.

**CRUZ WHITE COLHEITA 2009, 75cl – 20°**

### **ABOUT PORTO CRUZ**

PORTO CRUZ is an iconic brand proud of its origins and expertise. Combining tradition and innovation, the brand shares its vision of Port by promoting a unique and creative experience of tasting. With 8 million litres sold in more than 50 countries, PORTO CRUZ is the n°1 Port brand worldwide. (Source: *The IWSR 2017*)

### **ABOUT GRAN CRUZ**

It was in Vila Nova de Gaia on the banks of the Douro River that GRAN CRUZ House was established, taking over from Assumpção E Fos, founded in 1887. GRAN CRUZ belongs to the French group La Martiniquaise, leading spirits group in France featuring in the world Top 10. (Source: *Impact 2017*)

### **Contact:**

GRAN CRUZ, Rua José Mariani, 390, 4400-195 Vila Nova de Gaia, Portugal

ESPAÇO PORTO CRUZ, Largo Miguel Bombarda, 23, 4400-222 Vila Nova de Gaia, Portugal

To discover more about CRUZ, please visit <http://www.porto-cruz.com> and <http://www.myportocruz.com>

Group LA MARTINIQUAISE, [www.la-martiniquaise.com](http://www.la-martiniquaise.com)

Constance DESCAMPS – Email: [constance.descamps@la-martiniquaise.fr](mailto:constance.descamps@la-martiniquaise.fr)

*Please enjoy CRUZ responsibly*

## OUR SPECIAL PAIRING RECIPE

### *Cod loin with purple onions and watercress*

*For 4 people*

Ingredients:

- Olive oil
- Sugar
- Salt
- Garlic
- Bay leaves
- 4 Cod loins
- 2 red Onions
- 200 g Cornbread
- 50 g Watercress
- 50 cl Red wine vinegar

Preparation:

- 1 - Clean the cod loins and remove the bones. Put them in a baking dish and cover with olive oil until they are covered in half. Perfume the olive oil with 2 bay leaves and 4 garlic cloves slightly crushed. Bake at 160° C for 30 minutes or until the cod begins to chip.
- 2 - Cut the purple onions into slices and stir-fry on high heat with a little bit of olive oil, salt and sugar. Do not let cook much, the onions must remain crispy. Add the vinegar and let reduce.
- 3 - Remove the crumb of cornbread. Slowly fry in olive oil with a clove of crushed garlic until it becomes crispy too. Season with salt.
- 4 - Put the cornbread in the bottom of a plate, add the fillet of cod and purple onions on top.
- 5 - Emulsify with a fork the olive oil that has remained in the baking dish and place over the cod. Serve with a watercress salad.

