

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

**MENTZENDORFF**  
*wine shippers since*  
**1858**

## TAYLOR'S LBV



**TAYLOR'S**  
**PORT**

### DETAILS OF PRODUCTION

Taylor's were pioneers of the LBV category, developed to satisfy the demand for a high quality ready-to-drink alternative to Vintage Port for everyday consumption. Unlike Vintage Port, which is bottled after only two years in wood and ages in bottle, LBV is bottled after four to six years and is ready to drink when bottled. Taylor's continues to lead the LBV category of Port worldwide, in spite of the fact that many other shippers now also produce an LBV. The wines used to blend Taylor's LBV were drawn from a reserve of some of the best full bodied red Ports, produced at the 2017 harvest, from grapes grown on Taylor's own vineyards and on other top properties in the Cima Corgo and Douro Superior areas. 2017 started with cold and dry winter conditions. Bud burst occurred relatively early. The dry conditions continued into Spring and warm weather encouraged rapid growth of the vines. The early cycle continued with véraison around the 18th June. Apart from rainfall early in July, conditions remained dry until the end of September. As expected, the crop ripened very early, showing high sugar levels which led to longer fermentations and very effective colour extraction. Picking started at Taylor's Quinta de Vargellas on 1st September. Temperatures at harvest time were mild, with cool nights, leading to balanced fermentations and excellent extraction. The musts were dense and marked by exceptional depth of colour and impressive phenolics.

### TASTING NOTES

Dense ruby black centre with a narrow brick rim and cerise highlights on the edge. The essence of this superb LBV is the fine red berry and stone fruit character, wonderfully fresh and vibrant, which bursts immediately from the glass. Raspberry, cherry and red plum, subtly infused with richer notes of blackcurrant and liquorice, dominate the nose. Cedary, minty notes and a discreet redolence of violets give the wine a seductive scented dimension. The fine fruit character reappears on the palate which is dense and chewy, the firm slightly austere tannins giving the wine its typically Taylor combination of stamina and restraint. The finish is impressively long and vigorous, with rich dark chocolate flavours adding a touch of lusciousness and opulence to the intense berry fruit.

### HOW TO SERVE

Taylor's LBV is the perfect finish to any meal. It does not need to be decanted and should be served in a generously proportioned wine glass so that its rich fruity nose can be enjoyed to the full. Excellent with fully flavoured cheeses, especially blue cheeses such as Stilton or Roquefort. It is also delicious with desserts made with chocolate or berry fruits.

[www.taylor.pt](http://www.taylor.pt)

**VINTAGE**  
2017

**STYLE**  
Port

**BLEND OF GRAPES**  
Touriga Nacional  
Touriga Francesa  
Tinta Roriz  
Tinta Barroca  
Tinta Cão  
Tinta Amarela

**WINEMAKER**  
David Guimaraens

**ALCOHOL**  
20%

**RESIDUAL SUGAR**  
104g/l

