

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

TAYLOR'S QUINTA DE VARGELLAS



TAYLOR'S
PORT

DETAILS OF PRODUCTION

Quinta de Vargellas is pre-eminent among the wine estates of the Douro. Located in the wild and hilly eastern reaches of the Douro valley, it has been prized as a source of the finest Port wines since the 1820s. Today it ranks among the great vineyards of the world. A Quinta de Vargellas Vintage Port is generally more early maturing than the declared Taylor's Vintages. Often quite approachable when young, they will nevertheless mature well for many years if laid down. The elegant and finely constituted wines of Vargellas are remarkable for their complex fruit, distinctive scented quality, and well-integrated sinewy tannins. The 2013 vintage had a wet winter and daily temperatures for the first four months of the growing season were below average. Veraison was rather late, however, July and August were very hot. At the beginning of September the vines were ripening their grapes at a steady rate. Harvest started at Quinta de Vargellas on the 18th September. Excellent Ports were made in the first half of the harvest, with good colour and aromas.

TASTING NOTES

Deep ruby core surrounded by a narrow red brick rim. As often with Vargellas wines, the nose is formed around a core of very fine berry fruit, raspberry jam, maraschino cherry and blackcurrant with fresh notes of plum and apricot as well as spicier, sweeter undertones of liquorice. In this vintage, the characteristic Vargellas floral scents sing from the glass but compete for attention with wilder aromas of savoury herbs. On the palate the wine is elegant and racy with taut, linear tannins unravelling into the long finish which delivers an endless supply of fine focused fruit flavour. This wine has the typical Vargellas combination of approachability and a sense of inner strength and stamina to carry it through many more years in bottle. A wonderfully drinkable wine with the perfect balance of austerity and aromatic interest.

HOW TO SERVE

The ideal storage conditions are up to 16°C, most importantly, at a constant temperature. The bottle should rest on its side, thus keeping the cork moist and, therefore, an effective seal. After uncorking the wine, pour in a slow, steady stream into your decanter, carefully watching the emerging liquid to ensure that only the clear wine is poured, leaving the sediment behind. Walnuts are an excellent accompaniment to Vintage Port, as are blue-veined and dried fruits.

VINTAGE

2013

STYLE

Port

BLEND OF GRAPES

Touriga Nacional
Touriga Francesa
Tinta Roriz
Tinta Barroca
Tinta Cão
Tinta Amarela

WINEMAKER

David Guimaraens

ALCOHOL

20%

RESIDUAL SUGAR

99 g/l

