

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF

wine shippers since

1858

TAYLOR'S VINTAGE 1994



TAYLOR'S
PORT

DETAILS OF PRODUCTION

Made only in the very finest years – known as 'declared' vintages – Vintage Ports are blended from the best produce of the firm's own estates of Quinta de Vargellas, Quinta de Terra Feita. As they are some 20 miles apart, and subject to very different microclimates, they combine to produce a powerful, long lived and complex vintage port. The winter of 1993-1994 was extremely wet throughout the region. As a result, most vineyards experienced a very low yield. In spite of the poor start, the growing season was satisfactory, with dry warm weather broken only by a few short periods of rain. In contrast to the preceding three years, there were no periods of very intense summer heat – the temperature never exceeded 38°C – and this, combined with well-timed rainfall, resulted in an evenly-ripened crop, producing musts rich in sugar, anthocyanins and aroma.

TASTING NOTES

Deep crimson just beginning to display some maturity on the rim. The explosive fruitiness of early youth is now more restrained as the wine begins to settle into maturity but the nose is still driven by impressive focused blackberry and blackcurrant aromas set off by the classic Taylor scent of violets. Full bodied and well structured palate delivering rich blackberry and cassis flavours with spicy, figgy, liquorice flavours evolving on the long and sumptuous finish. Still only now settling down after fifteen years.

HOW TO SERVE

Vintage Port continues to improve for decades after bottling. The bottle should be kept laid down in a cool place, ideally at a temperature below 16°C. Walnuts are an excellent accompaniment to Vintage Port, as are blue veined and other richly flavoured cheeses. So too are dried fruits such as apricots or figs. Alternatively, simply savour the rich and complex flavours of the wine on their own in a generously proportioned glass with good company.

"In a word, superb. It's full-bodied, moderately sweet and incredibly tannic, but there's amazing finesse and refinement to the texture, not to mention fabulous, concentrated aromas of raspberries, violets and other flowers. Perhaps the greatest Taylor ever, it's better than either the 1992 or the 1970. My favorite Taylor has always been the 1948, which is still stupendous to drink today. However, I had never given a Taylor 100 points until I tasted the 1994." 100 points

JAMES SUCKLING, WINE SPECTATOR, 1997
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www.taylor.pt

VINTAGE

1994

STYLE

Port

BLEND OF GRAPES

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

WINEMAKER

David Guimaraens

ALCOHOL

20%

