

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

TAYLOR'S VINTAGE 2003



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. The Winter preceding the 2003 harvest was very wet. Flowering took place in bright warm weather at the end of May in some of the best conditions seen for several years. The first two weeks of August provided the intense summer heat which often precedes a great port vintage. The second half of August was cooler and two days of rain occurred with perfect timing, ripening off the grapes at the end of the month. The picking season in September was warm and dry and the yields were even across all grape varieties, ensuring balance and complexity in the wines. Winemakers’ notes highlight the very intense colour and large amount of tannin released by the skins during fermentation, as well as the powerful fruitiness of the young wines.

TASTING NOTES

Inky purple black with narrow magenta rim. Classic Taylor’s nose, with exotic scents of violet and gumcistus set against an impenetrable background of intense dark berry fruit. Stylish and racy palate, displaying a tight fabric of sinewy tannins and packed with concentrated grapey flavours which intensify through the seemingly endless finish. Like many other great Taylor’s vintages, this wine is an archetype of restrained power, its elegance and breeding concealing massive inner strength and stamina.

HOW TO SERVE

Vintage Port continues to improve for decades after bottling. The bottle should be kept lain 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.

“Full-bodied, hugely dense, immensely rich, as well as thick, this behemoth is also amazingly balanced and harmonious. Raisins, molasses, licorice, black cherries, plums, and a distinctive note of violets are found in its complex, seamless character. Its interminable finish reveals additional notes of chocolate, kirsch, red as well as black currants, dark cherries, and rose blossoms. Armed with exceptional power, depth, and purity, this Taylor will proudly stand shoulder to shoulder with the finest ever crafted by the Fladgate Partnership.” 98 points

ROBERT PARKER, THE WINE ADVOCATE, 2005
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www.taylor.pt

VINTAGE
2003

STYLE
Port

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

WINEMAKER
David Guimaraens

ALCOHOL
20%

