

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

TAYLOR'S VINTAGE 2007



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 2007 growing season was preceded by a wet winter that replenished water reserves after four hot, dry years. The humid conditions continued into spring and early summer with lower than average temperatures combined with periods of rain. There were no significant periods of intense heat during the summer months, ensuring that the leaf canopies were in an exceptionally healthy condition and able to benefit from the warm weather that preceded the harvest. Warm and dry conditions in September brought the crop to perfect maturity, advancing the production of sugar and phenolics while retaining the excellent natural acidity resulting from the relatively cool summer. As a result the harvest produced perfectly balanced musts which have produced stylish and elegant wines, full of vitality, with a superb fresh concentrated fruit character.

TASTING NOTES

Opaque, purple black colour with a narrow violet rim. Characteristically stylish and racy, with a nose of dense blackcurrant and woodland fruit overlaid with discreet herbal nuances and scents of violet and rose petals. As usual the classic Taylor elegance and understatement conceal the wine's energy and vigour. On the palate it displays the lean, sinewy and tightly knit tannins which are so much a feature of the Taylor style and the vibrant and clearly delineated fruit flavours and which are the hallmark of the 2007 vintage.

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.

"A classic baby Vintage Port nose of blackberry, currant and a little bit of green lemon leaf. Full-bodied and medium sweet. There's a solid core of ripe fruit and powerful tannins, with grip. The real deal." 96 points

JAMES SUCKLING, WINE SPECTATOR, MAY 2009
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www.taylor.pt

VINTAGE
2007

STYLE
Port

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

WINEMAKER
David Guimaraens

ALCOHOL
20%

