

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

TAYLOR'S QUINTA DE VARGELLAS 2015



TAYLOR'S
PORT

DETAILS OF PRODUCTION

Quinta de Vargellas is arguably the most renowned and prestigious estate in the Douro Valley. The reputation of its wines date back to the 1820s. Since its purchase by Taylor's over a century ago, the wines of Vargellas have formed the backbone of the legendary Taylor's vintage ports. In certain years, however, when a Taylor Vintage is not declared, the best wine of Vargellas has traditionally been bottled as a 'single Quinta' vintage port. These elegant, scented vintages were initially bottled for the partners' own cellar. However Taylor's was later to become the earliest shipper to develop a market for this increasingly important category of vintage port. Normally released when ready to drink – at least ten years after the harvest..

TASTING NOTES

Deep ruby-black core with a narrow purple-red rim. A classic Vargellas nose, fine, elegant and poised with a linear surge of pure singing, woodland infused with a plummy freshness and hints of citrus and fresh quince. A subtle spiciness, with hints of nutmeg, anise and cacao, emerges from behind the fruit. The tell-tale Vargellas floral scent is more reminiscent of jasmine than the signature aura of violets and mingles with the minty, resinous notes of wild herbs. A discreet minerality provides an attractively firm edge. Typically of Vargellas, the palate is supported by taut, sinewy tannins and the grippy finish delivers a burst of clean, fresh berry fruit flavour. A very fine single-quinta Vintage Port, confident and in perfect balance.

HOW TO SERVE

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.

VINTAGE

2015

STYLE

Port

WINEMAKER

David Guimaraens

ALCOHOL

20%

RESIDUAL SUGAR

99 g/l

