

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

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1858

TAYLOR'S TERRA FEITA 2019 VINTAGE PORT



**TAYLOR'S®
PORT**

DETAILS OF PRODUCTION

After a warm and dry period of dormancy, the vineyard cycle began slightly early with budburst on 9th March, about a week ahead of the usual calendar. Overall, the growing season was drier and cooler than average although the usual April rains were quite heavy, with around 98 mm of precipitation at grapes began to colour (véraison) at around the usual time in mid-July. Although the ripening season began with high temperatures, the weather in the critical month of August was cooler than average with some rainfall on 25th and 26th to balance the ripening of the crop. The relatively cool conditions and absence of peaks of high temperature have translated into the elegance, crisp acidity and 'singing' fruit that we find in the 2019 wines. Harvesting of red grapes in the eastern areas of the Douro began in hot weather on 4th September and at Pinhão on 14th. The crop was perfectly healthy and in excellent condition although yields were almost a tenth lower than the 10-year average. The wines were attractively aromatic, with a high natural acidity and greater than normal colour intensity.

TASTING NOTES

Deep ruby black with a vivid purple red rim. The nose opens with a heady infusion of red berries and black woodland fruit blended with notes of damson and plum. This is soon joined by discreet spicy tobacco notes, wild herbal scents of mint, balsam and resin and warm aromas of dark chocolate, liquorice and spice. The texture is velvety and supple but well supported by beautifully integrated granular tannins. A dense flow of succulent black berry fruit runs through the palate and into the long finish. This wine displays the hedonistic, sensuous character of Terra Feita restrained by the flinty freshness of the 2019 vintage.

HOW TO SERVE

Walnuts, blue veined and other richly flavoured cheeses are excellent accompaniments to Vintage Port; 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 2019
STYLE Port
WINEMAKER David Guimaraens
ALCOHOL 20%
RESIDUAL SUGAR 99 g/l

