

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

TAYLOR'S SINGLE HARVEST



TAYLOR'S
PORT

DETAILS OF PRODUCTION

For many Taylor's is the archetypal Port house and its wines the quintessential Ports. Family managed since its foundation in 1692, it has remained entirely dedicated to quality Port production throughout its history. Taylor's owns three great vineyards in the Douro, Quinta de Vargellas, Quinta de Terra Feita and Quinta do Junco. These three iconic properties, each occupying a distinct geographic location and with their own unique character, are the cornerstone of the company's success and the main source of its unique and inimitable house style. Taylor's holds one of the most extensive reserves of very old cask aged Port of any producer. They include a collection of rare Single Harvest Ports. These are Ports from a single year which age to full maturity in seasoned oak casks and display the year of harvest on the label. Taylor's has decided to make a limited release, each year, of a Single Harvest Port made 50 years previously. The seventh in the series is the 1970 Single Harvest. Higher than average rainfall in the months of October and March. Spring was very dry, followed by rain in May and June. From July to October there was almost no rain, with perfect conditions during the harvest. At the start of the harvest the grapes were in perfect condition and completely disease free. Sunny days and cold nights resulted in very deep coloured musts which needed much work in the foot-treading tanks (lagares). There was a good quantity of port made and great quality wines were produced.

TASTING NOTES

Pale mahogany core surrounded by a broad pale gold rim with subtle olive highlights. On first impression, the wine is lifted and ethereal but soon begins to unfurl layer after layer of multi-dimensional aroma. First to emerge are notes of sawn wood and cigar leaf, against a background of cedar, balsam and citrus. These are followed by a warmer, mellow redolence of marzipan, walnut and coffee, notes of sultana and plum and spicy hints of black pepper and cardamom. Finally, the nose opens up a discreet savoury dimension, with hints of toast and wild herbs. On the palate, the wine has a smooth, velvety texture. Rich, dense and sumptuous, it coats the tongue with opulent mellow flavour, coffee and butterscotch with hints of walnut and candied orange peel, but with a remarkable freshness from the current of lively acidity which runs through the palate into the extraordinary long finish. A wonderfully elegant, finely constituted and beautifully matured port delivering a surge of rich flavour with every sip.

HOW TO SERVE

Taylor's 1970 Single Harvest is an excellent accompaniment to many desserts. It combines well with flavors of figs, almonds and caramel. It is an excellent complement for a crème brûlée or a plate of wild strawberries. It may also be appreciated on its own, at the end of the meal, with walnuts or dried fruit.

www.taylor.pt

VINTAGE
1970

STYLE
Port

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

WINEMAKER
David Guimaraens

ALCOHOL
-

RESIDUAL SUGAR
-

