

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF

wine shippers since

1858

TAYLOR'S QUINTA DE VARGELLAS



TAYLOR'S
PORT

DETAILS OF PRODUCTION

Quinta de Vargellas is arguably the most renowned and prestigious estate in the Douro Valley. 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. The 2008 winter was drier and colder than normal. Fortunately, a wet April ensured the ground water reserves were sufficiently replenished. The temperatures for the 2008 growing season were remarkably similar to 2007, with lower than average temperatures and a mild August. The final ripening of the grapes was greatly enhanced with rain falling between the 4th and 7th September and a further downpour just before the vintage started. Picking started on the 20th September at Vargellas. A key characteristic of the entire vintage were the hot days combined with cold nights giving perfect weather conditions not only for the final ripening of the grapes, but also for the fermentation rates. Sugar levels of the grapes started low, but progressively increased as the vintage progressed.

TASTING NOTES

Inky black with a vivid purple rim. Compact and stylish nose, with intense aromas of blackcurrant and wild berries tightly wrapped around a dark nucleus of liquorice and treacle. This dense backdrop is overlaid with subtle notes of tea, rose petal, thyme and exotic wood with an attractive grapey freshness emerging as the nose develops. As usual with Vargellas the nose shows exceptional purity and resolution but is seductive in its complexity. On the palate the tannins are beautifully integrated and deceptively subtle but their firm sinews become apparent on the long finish which is packed with intense black berry fruit flavour.

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.

“Rich and sweet with dark cherry, plum and blackberry fruit on the nose, as well as some spicy notes. The palate is pure, smooth and sweet with some lush dark fruits over a spicy, tannic backbone. Rich and lush, but with enough structure to maintain interest. Seductive with real refinement. 94 points”

JAMIE GOODE, WINE ANORAK, NOVEMBER 2010

TAYLOR'S VARGELLAS 2008

www.taylor.pt

VINTAGE

2008

STYLE

Port

BLEND OF GRAPES

Touriga Nacional
Touriga Francesa
Tinta Roriz
Tinta Barroca
Tinta Cão
Tinta Amarela

WINEMAKER

David Guimaraens

ALCOHOL

20%

RESIDUAL SUGAR

100.7g/l

