

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 winter preceding the 2012 harvest was much drier and colder than is customary. Budburst occurred towards the third week in March under very dry conditions, with good levels of rainfall occurring in April and early May. Flowering occurred between the 14th – 30th May. Good weather continued during June and July leading to the healthy development of the vines. In mid-August, the grapes were still very low in sugar and with high levels of acidity. The vegetation however, was remarkably healthy for the time of year. The fully performing canopies and fewer grapes resulted in a significant and continuous ripening of the crop during the duration of the harvest. As a result picking started on the 20th September at Vargellas, with a small pause on the 24th for a few hours of rain, but good weather prevailed for the rest of the harvest.

TASTING NOTES

Opaque ruby black core with vivid purple rim. The nose is fine and delicate, pure woodland fruit aromas combining with notes of wild herbs and gum cistus and discreet hints of vanilla. The floral scents which are the hallmark of Vargellas are in evidence, the characteristic violet fragrances combining with delicate blossom and wild herb notes. A current of very clean, vibrant berry fruit flavour flows through the palate from start to finish. Typically lean, wiry tannins emerge on the mid-palate and provide plenty of grip and an attractive touch of austerity. A wonderfully fine and harmonious vintage port, with every element in its place.

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.

"Vargellas is always associated with violet aromas as well as the strength and power of its wines inside a velvet glove. The 2012 is concentrated yet soft and smooth on the surface. It's fruity and fresh, while brooding with inner strength. 94 points"

ROGER VOSS, WINE ENTHUSIAST, APRIL 2015

TAYLOR'S VARGELLAS 2012

VINTAGE

2012

STYLE

Port

BLEND OF GRAPES

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

WINEMAKER

David Guimaraens

ALCOHOL

20.5%

RESIDUAL SUGAR

103g/l

