

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

# TAYLOR'S QUINTA DE TERRA FEITA

## DETAILS OF PRODUCTION

Quinta de Terra Feita is located on the west bank of the River Pinhão, the narrow tributary which winds north to south through a sinuous steep-sided valley before flowing into the Douro at the village of Pinhão. In the heart of the original 1756 demarcation, it has been recognised as a source of the very finest Ports since the origins of the Port trade and its steep terraced hillsides are ringed with well known properties. Like those of Vargellas, the wines of the beautiful old property of Terra Feita are an essential component of the Taylor Vintage Port blend. Whilst the wines of Vargellas, provide elegance and finesse with their wonderfully pure and complex fruit, the wines of Terra Feita, express a sensuous hedonism and earthiness.

## TASTING NOTES

Deep purple black colour with magenta highlights. Classic black fruit aromas of cherry and cassis provide a dense and impenetrable backdrop for wild scents of mint, resin and gumcistus. On the palate the same intense black fruit character merges with rich dark flavours of and liquorice and chocolate. The tannins are muscular but well integrated and the wine finishes with an explosion of berry fruit and spice.

## HOW TO SERVE

Single Quinta Vintage Ports are generally earlier maturing than the Classic Taylor's Vintage Ports and are ready to drink from ten years, but will go on developing for another twenty years or so. Serve with strong blue cheeses.

*“Comparing against Vargellas it is amazing how different and therefore complimentary they are. 93 points”*

NEAL MARTIN, WINE ADVOCATE  
TAYLOR'S QUINTA DE TERRA FEITA 2005

[www.taylor.pt](http://www.taylor.pt)

MENTZENDORFF  
*wine shippers since*  
1858



TAYLOR'S®  
PORT

### VINTAGE

2005

### 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

93.6g/l

