

TAYLOR'S

VINTAGE PORT

BOTTLED IN 2019 2017

TAYLOR'S Vintage 375ml 2017

Category: Style:

WINE

FORTIFIED/APERITIFS

Variety: **PORT**

Region: **DOURO VALLEY**

Vintage: 2017

Volume: 375ml

Vineyard: Picking started at Taylors Quinta de Vargellas on 1st

September, the earliest in a generation. The last time picking was recorded as having started this early was in 1945 one of the greatest of the 20th century vintages when the first fruit was picked on 3rd September.

Temperatures at harvest time were mild, with cool nights,

leading to balanced fermentations and excellent extraction. The musts were dense and marked by exceptional depth of colour and impressive phenolics.

Vinification: Following a wet 2016, the year started with cold and dry

winter conditions, with a fifth less rainfall than the thirtyyear average. Bud burst occurred relatively early, around 10th March. The dry conditions continued into Spring and the warm weather in April and May encouraged the rapid growth of the vines. The first three weeks of June were extremely hot, causing damage to the new bunches

in some areas of the Douro.

Appearance: Opaque black at the centre with a narrow purple rim.

Uncompromisingly Taylors in style, elegant and precise.

Bouquet: The nose is threaded with very fine, linear fruit, heady

and complex but restrained by a graphite minerality. Quinta da Vargellas has imprinted its signature fragrance of violets, which hangs like a scented veil over the wine, and there are discreet terroir notes of citrus, wild herbs and gumcistus. The nose is still reserved but there is impressive depth and background, as well as hints of

complexities still to emerge with time.

Palate: The palate is held in place by lithe, muscular tannins, firm

> and grippy on the finish, and ends with a powerful surge of crisp, pure berry fruit. A beautifully delineated wine, with the hallmark Taylors poise and definition and the

tantalising promise of pleasures still to come.

Cellaring: 20

Technical Analysis:

Alcohol: 20.00% Packaging: 12 x 375ml