



TAYLOR'S

TAYLOR'S Vintage Port 2017



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| Category: | WINE |
| Style: | FORTIFIED/APERITIFS |
| Variety: | PORT |
| Region: | DOURO VALLEY |
| Vintage: | 2017 |
| Volume: | 750ml |
| Vinification: | Following a wet 2016, the year started with cold and dry winter conditions, with a fifth less rainfall than the thirty-year 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: | 10 |
| Food Match: | DESSERT/CHEESE |

Technical Analysis:

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| Alcohol: | 20.00% | Packaging: | 6 x 750ml |
| Hancocks Product: | 79116 | | |