



# GRAPE-TO-GLASS

wines worth sharing

## Taylor's 'Vintage' Port 2003

**Grape Varietals:** Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Barroca, Tinta Cão & Tinta Amarela

**Growing Region:** Douro Valley - Portugal

**Head Winemaker:** David Guimaraens

Taylor's Vintage Port is one of the world's iconic wines. Made only in the very finest years - and blended from the best parcels of fruit from their own estates of Quinta de Vargellas, Quinta de Terra Feita and Quinta do Junco in the heart of the Douro Valley. After each harvest, the tasting team selects the finest Port wines from the three properties, and these are then left to age for two winters in oak vats. In their second spring they are tasted again, and if they are judged to be of exceptional quality, the Port wines of the three estates are blended together. Vargellas bringing structure, elegance and complexity to the wine and Terra Feita and Junco body, depth and concentrated flavour.

At this stage it must be decided whether a Vintage Port is to be 'declared'. For a declaration to be made, the Vintage Port must be of outstanding quality. Austere in its youth, with tremendous depth of flavour and solid structure, capable of evolving over many years, even decades into that essence of a great Vintage Port. Taylor's Vintage Ports are renowned for their incredible structure and power, tempered by a characteristic understatement and restraint. The ultimate collector's Port wines, Vintage Ports can age for decades in the cellar, slowly developing the elegance and harmony which are the hallmarks of a mature Taylor's Vintage Port.

On the generous nose scents of exotic spices, violets, figs and wild berries set against an impenetrable forest background. The 2003 Vintage Port shows a stylish and lush palate, displaying a classic tight structure due to confident refined fruit tannins and packed with concentrated dark berry flavours infused with Christmas spice that carry through to a seemingly endless medium sweet finish. Like other great Vintage Ports this has the Taylor's signature of restrained power and elegance along with a sturdy inner strength and stamina that will continue to age well. *Treat yourself - this wine is definitely worth sharing.*

This 2003 Taylor's 'Vintage' Port has 20.5% Alc./vol. and 102g/L of residual sugar. Stand upright for at least 24 hours, then decant for 45-60 minutes *\*(it will have sediment)* and serve in an appropriate wine glass at 16°- 18°C.

### Cellaring Potential:

With good decanting drinking well now, plus will age and reward another 25-35+ years.

### Food Pairing Suggestions:

This Port is an ideal wine pairing with black forest gateaux, rich chocolate/coffee pudding, dark chocolate torte, along with strong blue cheeses like Stilton, Roquefort or Gorgonzola - *enjoy.*



***Classic Taylor's signature of immense structure, restrained power & elegance.***