



## TAYLOR FLADGATE Quinta de Vargellas Vintage Porto 2008

REGION: Portugal / Douro Valley Porto

GRAPES: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão, Tinta Amarela

Single-quinta, or single-vineyard, vintage Porto is produced only in exceptional years in which a general vintage is not declared. Quinta de Vargellas, celebrated as one of the top 100 vineyards in the world, has been part of the Taylor Fladgate estate for more than a century. It has the highest percentage of old vines of any quinta in the Douro, with 60% over 75 years old. All grapes undergo the traditional foot treading method, ensuring their fullest expression. Fermentation is halted by the addition of grape spirits before all the residual sugar has been fermented, creating a sweet, fortified wine. Following two years in wood, the wines are bottled unfiltered and will continue maturing for decades.

### HARVEST NOTE

Flowering occurred under wet and cold conditions and, as a result, poor set affected all grape varieties, resulting in lower yields, but with great concentration of flavor. The temperatures for the 2008 growing season were lower than average. The final ripening of the grapes was greatly enhanced by rain falling between the September 4 and 7, and a further downpour just before the vintage started. A key characteristic of the 2008 vintage were the hot days combined with cold nights--perfect weather conditions not only for the final ripening of the grapes, but also for the fermentation rates. This provided wonderful freshness of fruit, complexity and great structure.

### TASTING NOTE

The wine is inky black in color. The nose opens on intensely concentrated black fruit laced with raspberry and plum. Around this dense, fruity core are floral and herbal scents. Supported by a tight wrap of thick tannins, the palate explodes with concentrated ripe black fruit flavor. This wine manages to combine the massive structure and powerful fruitiness of the 2009 harvest with elegance, poise and finesse.

### FOOD PAIRING

Most often served after a meal, alone or with cheese, nuts or dried fruits. It may also be served with fine dark chocolate. The wine should be decanted before serving due to sediment in the bottle.

### TECHNICAL DATA

APPELLATION: Douro

ACIDITY: 3.98 g/l

ABV: 20.5%

AGING: 2 years in neutral oak

RESIDUAL SUGAR: 100.7 g/l

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### POINTS OF DISTINCTION

- **A single-quinta vintage Porto from one of the most revered vineyards in the world: Quinta de Vargellas**
  - **Taylor Fladgate vintage Porto is one of the most collectible, ageworthy Portos available.**
  - **Combines the massive structure and powerful fruitiness of the 2009 harvest with elegance, poise and finesse**
  - **100% foot-trodden**
  - **Will develop for decades in the bottle**
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