

# NEW RELEASE

## TAYLOR'S QUINTA DE VARGELLAS 2015 VINTAGE PORT



TAYLOR'S®

### BACKGROUND INFORMATION

Taylor's has announced that it will bottle a Quinta de Vargellas Vintage Port from 2015. Announcing the release, Taylor's Managing Director, Adrian Bridge, said: 'The 2015 harvest has produced an excellent Quinta de Vargellas Vintage Port, showing all the balance and elegance that are the hallmarks of the property. Although the 2015's are already expressive and appealing on the nose, they also have the structure and completeness to allow them to hold up extremely well in bottle.' Taylor's wine maker, David Guimaraens, commented: 'The condition of the crop was exceptionally healthy throughout the 2015 harvest, although the dry year meant that yields were relatively low. One of the characteristics of the 2015's is that they are relatively approachable but conceal very robust, well integrated tannins.'



### TASTING NOTE

Deep ruby-black core with a narrow purple-red rim. A classic Vargellas nose, fine, elegant and poised with a linear surge of pure singing, woodland infused with a plummy freshness and hints of citrus and fresh quince. A subtle spiciness, with hints of nutmeg, anise and cacao, emerges from behind the fruit. The tell-tale Vargellas floral scent is more reminiscent of jasmine than the signature aura of violets and mingles with the minty, resinous notes of wild herbs. A discreet minerality provides an attractively firm edge. Typically of Vargellas, the palate is supported by taut, sinewy tannins and the grippy finish delivers a burst of clean, fresh berry fruit flavour. A very fine single-quinta Vintage Port, confident and in perfect balance.

### NOTES ON THE 2015 VITICULTURAL YEAR AND HARVEST

The winter preceding the 2015 harvest was unusually dry. Rainfall in the winter months was only about two-thirds of the ten-year average but there was fortunately enough precipitation in October and November to ensure the vines were adequately supplied with water. The dry conditions continued into spring and, although this resulted in below average yields, it ensured that the crop remained completely free of disease. In fact, the grapes remained perfectly healthy right up to the harvest. The early summer was very hot, with temperatures above 40°C being recorded on several days at Quinta de Vargellas in late June and early July. After that, the ripening conditions remained warm, dry and relatively even, with no excessive peaks of temperature. As a result, the condition of the crop will be remembered by the Vargellas wine makers as one of the best of recent years, with perfectly formed, disease-free bunches and very little raisin in spite of the dry year. Picking started at Quinta de Vargellas relatively early on 7th September. The wines from most of the finest areas of the property had been made by 15th and 16th, when there were two days of rainfall, although this in fact made no difference to the quality of the Port as very fine wines continued to be made throughout the harvest. Cool night time temperatures allowed for long fermentations and good extraction.

### QUINTA DE VARGELLAS

This outstanding estate, recognised as one of the world's finest vineyards, was acquired by Taylor in 1893, although its reputation as a source of the finest ports dates back to the 1820's. Located in the remote eastern reaches of the Douro Valley, Vargellas is known for its elegant, scented wines, with their fine focused fruit and well integrated sinewy tannins. It is also known as a source of one of the rarest and most collectible vintage ports of all, Vargellas Vinha Velha, made in very small quantities from the produce of the oldest vines on the estate.

