

2004 LATE BOTTLED VINTAGE PORT



TAYLOR'S®

Background Information

Taylor's were pioneers of the LBV category, developed to satisfy the demand for a high quality ready-to-drink alternative to vintage port for everyday consumption. Unlike vintage port, which is bottled after only two years in wood and ages in bottle, LBV is bottled after four to six years and is ready to drink when bottled. Taylor's continues to lead the LBV category of port worldwide, in spite of the fact that many other shippers now also produce an LBV.

The wines used to blend Taylor's LBV were drawn from a reserve of some of the best full bodied red ports, produced at the 2004 harvest, from grapes grown on Taylor's own vineyards and on other top properties in the Cima Corgo and Douro Superior areas.

Notes on Viticultural Year and Harvest

The 2003/2004 winter was very dry, having only rained 1/3 of the quantity registered the previous winter. The lack of water during the early part of the growing season led to very little pressure from disease. Our concern in July was mainly one of doubting the vines capacity to ripen the grapes due to the drastic shortage of water.

The vintage stood out for the perfect weather conditions for the whole period. The young Ports show good structure with very fresh berry fruit aromas, resulting from the cooler than normal ripening period.

Press Comments

International Wine Challenge 2010 – Silver Medal

Tasting Note:

Pungent, aromatic nose with heaps of black fruit, dark cherry and plum. Lovely clean, crisp freshness to the bouquet. The palate is rounded, smooth, balanced. Flavours of blueberry and raspberry in abundance with delicious touch of black liquorice. In true Taylor style the wine is well structured with big firm tannins that holds the wine nicely together. The finish is wonderfully long.

Serving Suggestions

Taylor's LBV is the perfect finish to any meal. It does not need to be decanted and should be served in a generously proportioned wine glass so that its rich fruity nose can be enjoyed to the full. Excellent with fully flavoured cheeses, especially blue cheeses such as Stilton or Roquefort. It is also delicious with desserts made with chocolate or berry fruits.

