

# 2008 LATE BOTTLED VINTAGE PORT



## 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 2008 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 2008 winter was drier and colder than normal with only 258 mm of rain falling at Pinhão between November and March. Fortunately a wet April ensured the ground water reserves were sufficient for the beginning of the season.

The temperatures for the 2008 growing season were remarkably similar to 2007, with lower than average temperatures, and a mild August. The mild weather and the dry summer, only 18.2 mm of rain falling at Pinhão between May and August, resulted in the grapes at the end of August being extremely delayed in their ripening.

Picking started on our Quintas between the 22nd and the 28th September. No further rain fell until the middle of October, and hot days combined with cold nights gave perfect weather conditions not only for the final ripening of the grapes, but also for the fermentation rates. Sugar levels of the grapes started low, but increased significantly as the vintage progressed. The fruit remained perfectly healthy until the end of the harvest.

## Press Comments

### International Wine Challenge, May 2013 – Gold Medal

'mid-raspberry colour. Smoky dark fruits, smooth and supple tannins, well integrated.'

### Tasting Note:

Deep ruby red colour. The fine, complex nose is filled with rich blackcurrant, strawberry and plum aromas with delicate floral notes. On the palate, the wine has a smooth velvety texture supported by firm well integrated tannins. The intense flavours of dark berry fruits persist into the long finish. This is a complex, multidimensional wine with the classic Taylor elegance, balance and finesse and is ready for drinking now.

### 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.

