



# TAYLOR'S® PORT



BY APPOINTMENT TO  
HIS MAJESTY KING CHARLES III  
SUPPLIERS OF PORT WINE  
TAYLOR'S PORT  
PORTUGAL



## FOREWORD

For many, Taylor's is the archetypal Port house and its wines the quintessential Ports.

Family managed since its foundation in 1692, Taylor's is one of the oldest of the founding Port houses. For more than three centuries, it has remained dedicated entirely to the production of Port and in particular its finest styles.

Taylor's is acknowledged, above all, as the benchmark for Vintage Port. Noted for their elegance, restrained power and longevity, Taylor's Vintage Ports are blended from the finest wines of the firm's own quintas or vineyard estates, Vargellas, Terra Feita, Junco, Eira Velha and Casa Nova. These five magnificent properties, each with its distinct location and character, are the source of Taylor's inimitable house style and the cornerstone of the company's reputation.

Taylor's also owes its success to the people who, over the centuries, have allowed these famous properties to express themselves as great wine and passed on a legacy of achievement and skill to those that followed them. But while the company has always remained true to its traditions and principles, it has also sought to adapt and innovate, remaining relevant to generations of wine enthusiasts.

This booklet tells the story of the firm, its estates and its wines. It cannot, however, convey the unique atmosphere of Taylor's, with its rich heritage and pioneering spirit, nor indeed the distinctive character of its Ports. I would invite you to visit the home of Taylor's in Oporto to experience them at first hand.

Adrian Bridge  
Managing Director



## INTRODUCTION TO PORT

Port is one of the great classic European wines.

It is produced on the steep hillsides of the upper Douro Valley in northeastern Portugal, one of the world's oldest and most beautiful vineyard areas where wine has been made for at least two thousand years.

Shielded by the Marão mountains from the cooling winds blowing off the Atlantic, the Douro Valley has a climate of hot dry summers and severe winters. Its wild and mountainous landscape is dramatic in scale.

Port owes its character to the unique combination of climate, soil, grape variety and wine making tradition found only in the Douro Valley. In 1756 the Douro became the first vineyard area to be demarcated by law and the following year each of its vineyards was graded by quality. Its oldest vineyards, classified as World Heritage, are planted on narrow terraces supported by hundreds of hand built dry stone walls.

The first shipments of wine under the name Port were recorded in 1678. Although it is produced inland in the vineyards of the upper Douro Valley, Port takes its name from the coastal city of Oporto where it is traditionally matured and exported.

The summer heat of the Douro Valley ensures that the grapes reach full maturity and yield the concentrated, deeply coloured juice needed to make Port. But it is the mild and humid climate of the coast that provides the best conditions for ageing.



*A barco rabelo being loaded with wine for the journey down the River Douro to the 'lodges' in Vila Nova de Gaia*

In the Spring following each harvest, the young Ports are brought down to the cool dark 'lodges' of the Port houses in Vila Nova de Gaia, across the river from the historic centre of Oporto, to be matured, blended and shipped. Today the Ports travel by road but until the mid-20th century they were carried down the river Douro in special boats known as 'barcos rabelos'.

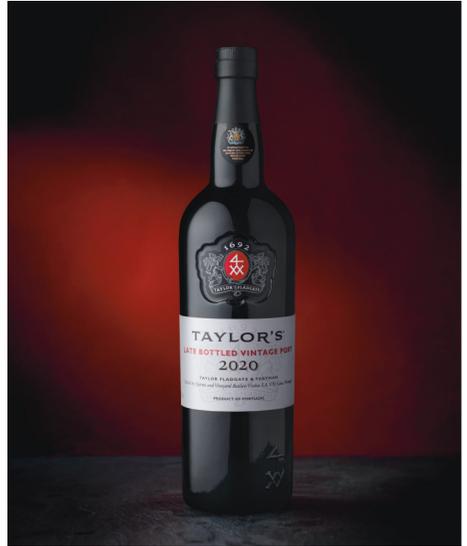
Many of the oldest Port houses, such as Taylor's and Croft, are of British origin and for much of the early history of Port, Britain was the largest market. However, Port is now enjoyed all over the world.

Port is a fortified wine, made by adding a proportion of clear, neutral grape spirit to the fermenting grape juice. Only the finest spirits, distilled from white wine, are used to fortify Port. The grape spirit is added before fermentation finishes, meaning that some of the natural sweetness of the grape remains in the wine, giving Port its smooth rich character.

Port is remarkable for its ability to improve with age. Different methods and periods of ageing produce Ports of different styles. These range from the intense berry fruit flavours of a Reserve or a Late Bottled Vintage to the rich mellowness of an Aged Tawny or the sublime complexity of a mature Vintage Port.

This diversity of styles means that Port offers endless opportunities for pairing with food. Traditionally it is served towards the end of the meal with cheese, as a dessert wine or as an after-dinner drink. Some styles, like white Port, can also be enjoyed as an aperitif.

Many creative chefs enjoy pairing Port wine with main 'course' dishes and it is also the classic match for dark chocolate. Port is one of the most civilised and sociable of wines which will help to make any occasion special, whether a quiet evening by the fireside, a relaxed gathering of friends or a sophisticated formal meal.



*Taylor's LBV, enjoyed by the glass on everyday occasions*



*A Vintage Port is the classic match for a mature blue cheese*



## HOW PORT IS MADE

In the quintas, or vineyard estates, the grapes slowly ripen on the hillside terraces under the summer sun.

There are about 30 traditional Port grape varieties, most of them red. The best known include Touriga Francesa, Touriga Nacional, Tinta Roriz, Tinta Barroca, Tinta Amarela and Tinto Cão. In the shallow stony vineyard soil made up of schist, a flaky slate-like rock, their yields are low and their small thick-skinned berries produce dense and concentrated juice. Although often planted separately, the varieties are usually fermented together, each contributing its own unique character to the blend.



The harvest starts in mid-September and the grapes are picked by hand. In the traditional method used on Taylor's quintas, they are carried to the winery in small trays and then placed in wide granite tanks, known as 'lagares', to be trodden by foot.

During the first stage of treading, called the 'corte', the treaders advance very slowly in a tight line, treading methodically to crush the grapes, release the juice and allow the fermentation to start.

During the second stage, called the 'liberdade' or liberty, the treaders work individually, moving around the lagar to ensure that the grape skins are kept submerged and release their colour, tannins and aromas into the wine. After about three days, when the fermentation has turned roughly half of the natural grape sugar into alcohol, the treading stops and the fermenting wine is run out of the lagar into a vat.



*Treading in the lagares at Quinta de Vargellas*

At the same time, a clean, colourless grape spirit is added, a process known as fortification. This stops the fermentation, preserving some of the natural sweetness of the grape in the finished wine.

Experience shows that treading is the best way of achieving gentle but complete extraction during the relatively short fermentation time, producing wines with structure and depth combined with balance and finesse. This traditional method continues to be used for Taylor's finest wines.

After the harvest, the young Ports are left in the Douro Valley until early the following year. Then, before the summer heat arrives in the vineyards, they are taken down to the coast to be matured in the cool environment of the Taylor's lodges in Vila Nova de Gaia.

Port has a remarkable ability to age and can continue to improve for years or even decades.

As it matures Port gradually becomes paler, the intense 'ruby' red of a young wine gradually evolving into the seductive amber colour known as 'tawny'.

The wine's character also changes, the firm structure and intense fruitiness of youth giving way to the silky smoothness and subtle mellow aromas of maturity. With time, this change occurs in all red Ports but it is possible to influence the process by using different methods of ageing.

Port can be divided into two broad 'families': Wood aged and bottle aged.

Wood aged Ports mature in wooden casks or vats, usually made of oak. The smaller the vessel the greater the contact with the wood through which the wine comes in contact with the surrounding air. This means that the wine develops the character and colour of maturity more quickly in a small cask than in a large vat.

As the name suggests, bottle aged Ports mature in bottle where contact with the air is minimal. As a result, the ageing process is very slow and the wines retain their deep colour and youthful freshness for longer, slowly developing their subtle complex aromas over years or decades in the cellar.

So by selecting different ageing periods and methods, it is possible to create many different types of Port. Its diversity of styles is one of Port's most fascinating aspects and is explained in more detail later in this booklet and in the maturation chart on page 32.



*Ageing in oak cask*



*Ageing in bottle*



*The Taylor Partners' House in Vila Nova de Gaia*

## HISTORY OF TAYLOR'S

Taylor's is one of the oldest of the founding Port houses and its history is in many ways that of Port itself.

## THE BEARSLY YEARS

The story begins in 1692 with the arrival in northern Portugal of a London wine merchant called Job Bearsley. Like other English wine shippers of the time, Bearsley did not initially trade in Port. He settled in the harbour town of Viana do Castelo, the centre of the wine trade at that time, and exported the lean acidic wine known as 'red Portugal' from the surrounding vineyards of the Minho.

Bearsley's eldest son Peter knew that these thin red wines did not travel well. He began to look further inland, to the wild eastern reaches of the Douro River, shielded from the cooling Atlantic winds by the towering peaks of the Marão mountains. Here, on the steep and rocky hillsides of the Douro Valley, he found what he was looking for: the full-bodied, powerful wines that we know today as Port.

It is believed that Peter Bearsley was the first English merchant to make the arduous journey over the Marão into this remote region but other shippers soon followed his lead. By the time Peter's three sons Bartholomew, Charles and Francis joined their father, British merchants were a familiar sight in the Douro and competition for the best wines had become intense.

In 1744 Bartholomew Bearsley became the first British shipper to buy a property in the Douro, near the town of Régua, allowing him to build relationships with the growers and secure their best wines.



Silver tastevin used by Francis Bearsley on his wine purchasing visits to the Douro Valley

When Francis, longest-lived of the three brothers, died in 1805, his three sons-in-law took over but were not qualified to develop the business. One of their sons, Francis Gray, became a partner but spent most of his time in London. Meanwhile Portugal was about to become engulfed by the peninsular campaigns of the Napoleonic Wars. In November 1807 the French army invaded Portugal and the British Port houses rushed to secure their property and ship as much wine as possible to Britain.

Fortunately, one of the firm's employees was an enterprising American of Turkish descent called Joseph Camo. America was a neutral power so possessions entrusted to his care would be left alone by the French army. Camo was awarded a one-sixth share in the company in return for remaining in Oporto and looking after its assets.

His first challenge was to ship as much wine as possible to Britain but few captains dared sail to Portugal.

Three vessels finally arrived in February 1809 but floods on the river Douro prevented them from leaving before the French army reached Oporto and looted part of their cargo. In May British forces commanded by Lord Arthur Wellesley liberated the city in a swift and dramatic victory and in July the ships finally docked at Portsmouth.

The enterprising Mr. Camo continued to buy wine until six days before the French entered Oporto and resumed business three weeks after it was retaken, long before the partners of other British houses returned to the city. The potentially disastrous year of 1809 turned out to be one of great success.

From 1808 to 1811, Camo was the only working partner in Oporto. In 1812 he resigned, heading for London and then to France where he died in 1816.

## JOSEPH TAYLOR

As well as giving the firm its current name, Joseph Taylor performed a pivotal role in the company's history. His tenure bridged the gap between the Bearsley era and the arrival of the Yeatmans whose descendants run the company today.

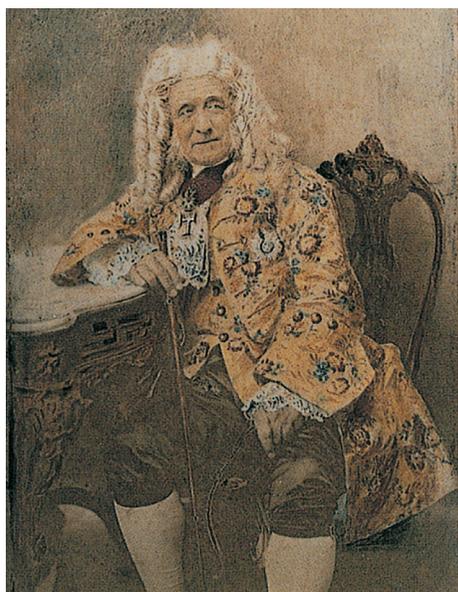
At the time of Camo's departure, Joseph Taylor was a manager in the firm's London office. He corresponded frequently with Camo during the French occupation and knew the business well. Little is known of his background but he was clearly a competent administrator and familiar with Portugal and its language.



Stone engraving celebrating the purchase in 1744 of the company's first property in the Douro Valley



*Morgan Yeatman*



*John Fladgate, Baron of Roêda*

When Francis Gray died in 1814, Joseph Taylor became a partner and in 1826 became sole owner after acquiring the shares of Francis Bearsley's last surviving son-in-law, Charles Campbell.

Under Joseph Camo's management, the firm had also traded successfully in dry goods but Joseph Taylor steered it firmly back towards Port. By 1835 his health was failing and he chose as his successors two enterprising wine merchants, Morgan Yeatman from Dorchester, a customer of Taylor's for many years, and John Fladgate, introduced by the firm's agent Matthew Clark.

## JOHN FLADGATE

In 1838, after moving to Portugal, John Fladgate and Morgan Yeatman formed a partnership and the firm adopted its present name of Taylor Fladgate & Yeatman.

John Fladgate dedicated himself to viticulture and to maintaining the quality of the wine while Morgan Yeatman focused on developing the business.

John Fladgate is remembered above all for his efforts to defend the Douro Valley from two great scourges. The first was oidium – or powdery mildew - which arrived in the Douro Valley in 1851. The second was the deadly American vine louse Phylloxera which reached the Douro in the late 1860s and began devastating the vines by destroying their roots. In 1872 Fladgate published his research into Phylloxera in an open letter to the Douro farmers, 'O Phylloxera no Alto-Douro', and was awarded the title of Baron of Roêda by the Portuguese Crown.

After his retirement, the Fladgate involvement in the company ended and it was the descendants of Morgan Yeatman who led the firm into the 20th century.

## THE YEATMAN ERA

At the end of the 19th century the Upper Douro was a desolate place, its vineyards devastated by Phylloxera. To maintain its position in the top rank of Port houses, Taylor's needed an estate to develop as a source of finest quality wine. The vineyard chosen was Quinta de Vargellas. Its acquisition was one of the most significant and auspicious episodes in Taylor's history. Located in the remote eastern reaches of the Douro Valley, Vargellas had been renowned as the source of the finest Ports since the 1820s. Today it ranks among the great vineyards of the world.

Nevertheless, the acquisition of Vargellas was a bold step as Phylloxera had reduced its production to a mere four pipes (2200 litres). The monumental task of rebuilding the property fell to Frank Yeatman, grandson of the first Yeatman partner and the key figure in the history of Taylor's in the first half of the 20th century. Known as 'Smiler', he was a formidable taster and supervised the making of the wine while his brother, Harry O Yeatman, looked after sales. Smiler was a much-loved figure who calmly steered the company through two world wars and periods of great political and financial turmoil. When Harry O died in 1919, neither of his sons wanted a partnership and Smiler briefly became the sole owner.

However, Smiler's son Dick was keen to join the firm. He had studied viticulture in Montpellier and joined the company at the same time as his cousin Stanley Yeatman. From 1923 the company was successfully managed by Dick and Stanley under the experienced and benign guidance of Smiler. When Smiler retired at the end of 1949 he had been responsible for no fewer than 50 Port harvests.

Under Dick and Stanley's management the business thrived. Both had a keen interest in viticulture and in implementing new ideas. At Quinta de Vargellas in 1927 they created the first experimental varietal blocks, a revolutionary idea in a region where mixed plantings were the norm.

By fermenting them separately they gained valuable knowledge about the traditional Douro grape varieties and laid the foundation for Taylor's unique research library of single variety wines. In 1934 they introduced the first Dry White Port to the market.

When Stanley Yeatman died in 1960, Dick bought his share, becoming the sole owner. When Dick died six years later, his share passed to his wife Beryl who invited her nephew, Alistair Robertson, to join the firm.



*Frank Yeatman*



## ALISTAIR ROBERTSON

Alistair Robertson had been born in Oporto in 1937 into a family closely connected with the Port trade and was well qualified to take over. Although the company was financially sound, had extensive stocks of mature Port and enjoyed an unmatched reputation, Port wine sales had not generally recovered after World War II.

Alistair set about pushing through changes and developing sales. Aply assisted by Huyshe Bower, he sought out new international business for Taylor's, reducing the firm's historic dependence on the British market and tapping into the growing interest in fine wines in North America, Asia and elsewhere.

Alistair's most far-reaching innovation was Late Bottled Vintage, or LBV, a high quality Port of a single year that could be drunk by the glass as soon as it was bottled and did not need decanting. This was achieved by allowing the wine to remain longer in the wood than a Vintage Port, in other words by 'late bottling'.

Taylor's LBV was launched in 1970 and was a resounding success, helping to bring high quality Port within reach of new consumers. Gradually other Port houses launched their own versions.

Taylor's extensive reserves of fine cask aged Port also came into their own when the firm launched a full range of 10, 20, 30 and 40-Year Old Tawnies. It remains the leading producer of this style of Port.

The 1970s saw the start of a revival in the market. The company continued to invest in stocks of ageing wine needed to meet the growing demand for quality Port and pursued a strategy of vineyard acquisition and development to secure top quality grapes for its Vintage Ports.

Investment continued in Taylor's flagship property, Quinta de Vargellas, and in 1974, the firm bought the fine old estate of Quinta de Terra Feita which had been supplying it with wine since the 19th century. The management of the estates was entrusted to Bruce Guimaraens, whose forebears had been the owners of Taylor's sister house Fonseca before its acquisition by Dick Yeatman in 1949.

Advances in wine making and viticulture, always tempered by a respect for traditional methods, produced a series of highly acclaimed Vintage Ports including the Taylor's 1992, awarded 100 points by the influential wine critic Robert Parker.

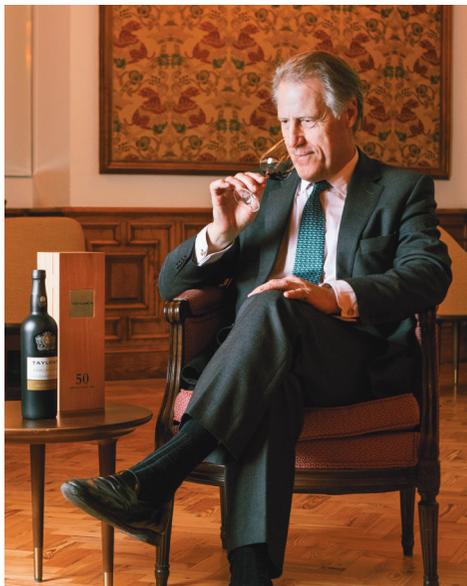
## THE CURRENT GENERATION

In 1990 Taylor's wine making team was joined by Bruce Guimaraens's son David. An oenology graduate from Roseworthy Agricultural College in Australia, he brought fresh ideas gained from wine making experience in Australia and the USA. The 1994 was the first Taylor declared vintage made under his supervision, another highly acclaimed 100-point wine.

The year of 1994 also saw the continuity of family management assured for a further generation with the arrival of Adrian Bridge and his wife Natasha, Alistair Robertson's eldest daughter. Adrian brought with him extensive international business experience as well as leadership skills which would be vital in preparing the firm for the challenges of the 21st century.

Adrian negotiated another crucial vineyard acquisition, the purchase in 1997 of the famous Pinhão Valley estate of Quinta do Junco which had supplied Taylor's occasionally with very high quality wine since the end of the nineteenth century. In 2000 Adrian was formally appointed Managing Director and set about ensuring that the company was able to adapt successfully to the accelerating pace of change both in the Port trade and the wider global wine market.

Investments continued in the Douro Valley, including the conversion of vineyards to a new environmentally sustainable planting system, the development of the firm's wineries and the expansion of its estates. New collectors' items were launched such as Vargellas Vinha Velha Vintage Ports, made from the oldest vines on the estate, as well as rare wood aged wines from the company's extensive reserves including Scion, a valuable pre-Phylloxera Port made in 1855, and limited releases of single harvest Ports from historic years such as 1863 and 1896. At the same time, innovative products were developed such as reserve Ports presented in bottles inspired by historic bottle moulds.



*Taylor's Managing Director, Adrian Bridge*

Meanwhile, Taylor's has continued to develop its traditional markets while responding to demand from new consumers around the globe.

Now well into its fourth century and with family succession guaranteed, Taylor's can face the future with optimism. Over the decades, the continuity of purpose which is the fundamental attribute of any great wine producer has been maintained. From the Bearsleys in the early years to the current generation, the firm has remained dedicated to its one overriding aim. To make and sell the very finest Port.

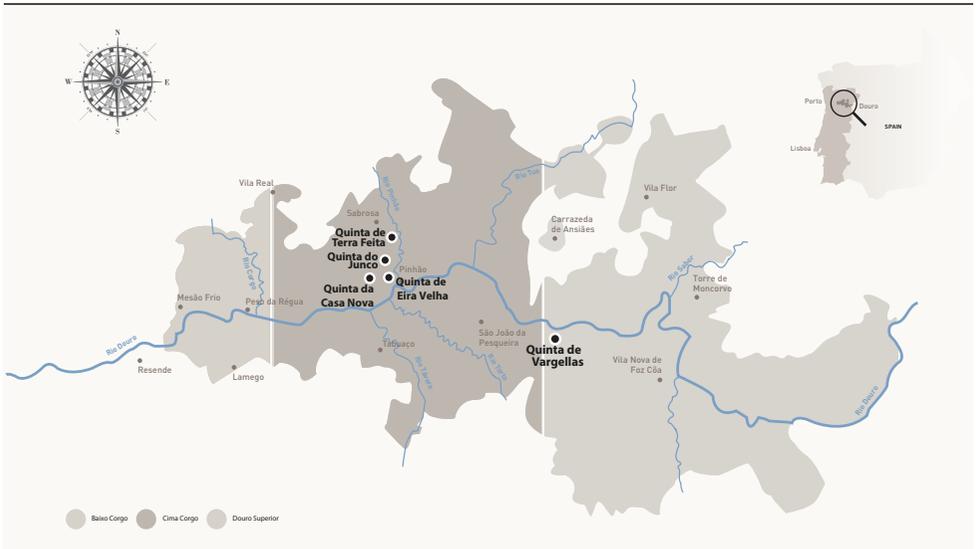
Taylor's Port is dedicated in its commitment to sustainability, employing environmentally responsible vineyard management, traditional dry farming, energy-efficient winery operations and sustainable packaging solutions. Recognised by the National Reference for Sustainability in Wine, Taylor's also founded the Porto Protocol foundation, fostering collaboration among over 400 global members of the wine industry to address climate change and advance sustainable innovation in the wine sector.

# THE QUINTAS

Although Taylor's also purchases grapes from a small number of independent growers with whom it has formed close partnerships over the generations, the company sources its finest wines from its own five properties, Vargellas, Terra Feita, Junco, Eira Velha and Casa Nova.

These five quintas, or wine estates, with their distinct geographic locations, are a cornerstone of the company's reputation and the source of the unique and individual style of its Vintage Ports.

The most famous of the five domains is Quinta de Vargellas, located in the Douro Superior, the eastern area of the Douro Valley. Vargellas is recognised as one of the world's great vineyard estates and the plots containing the oldest vines, known as the Vinha Velha, produce one of the rarest and most collectible of all Vintage Ports. The magnificent old estate of Quinta de Terra Feita in the Pinhão Valley has supplied the company with grapes for over a century and, like those of Vargellas, its wines are an essential component of the Taylor's Vintage Port blend and leave their imprint on its style. Also located in the Pinhão area is Quinta do Junco, a property whose wines are monumental in scale.





## QUINTA DE VARGELLAS

Quinta de Vargellas is pre-eminent among the wine estates of the Douro and ranks among the world's most famous wine estates.

It is located in the Douro Superior, the eastern area of the valley, which produces some of the Douro's most powerful and long lasting wines. Here the climate is hotter and drier than further downstream but the estate's location on the south bank of the River Douro tempers the force of the blazing summer sun.

The original part of Quinta de Vargellas forms a vast amphitheatre of terraced vineyard facing northwards across the river. Clustered at its centre are the house and winery, as well as the estate's own railway station. To the west rise the dry stone walls of the oldest terraces on the property which form part of the 'Vinha Velha' or Old Vineyard.

By the 1820s Vargellas had gained a reputation as a source of the very finest Ports and its wines were much in demand in the London market. Like those of most Douro wine estates, its vineyards were almost entirely destroyed in the 1870s by the American vine louse, Phylloxera. By the time Taylor's bought the property in the 1890s its production had fallen to only four pipes of Port.

The estate was originally made up of three properties, located side by side along the river, Upper Vargellas at the upstream end and Middle and Lower Vargellas downstream to the west.



Panorama of Quinta de Vargellas showing the old walled terraces of the Vinha Velha to the right of the cluster of buildings

Following their purchase by Taylor's between 1893 and 1896, they were consolidated into a single domain. Then began the enormous task of rebuilding and replanting.



Door of the old lodge at Vargellas

In the years that followed, walled terraces were repaired, new vines planted and the production of the vineyards gradually re-established. By 1908 the wines of the quinta had achieved sufficient quality to be incorporated into the Taylor Vintage Port blend.

In 1994 the estate was extended westwards to form the quinta's current boundaries.

Elegant and finely constituted, the wines of Vargellas are remarkable for their complex fruit, distinctive scented quality and well integrated sinewy tannins. These are most clearly discernible in the Quinta de Vargellas single estate Vintage Ports. However, in declared years, they also help define the personality of the classic Taylor Vintage Ports in which the finest wines of Vargellas are blended with those of Quinta de Terra Feita and, more recently, of Quinta do Junco.

However, the wine which represents the quintessence of Vargellas is the rare Quinta de Vargellas Vinha Velha Vintage Port, made in very small quantities from the very oldest vines on the estate.

## QUINTA DE VARGELLAS VINHA VELHA

The old walled terraces of the Vinha Velha represent the original part of the Vargellas estate and contain its oldest vines. They have been classified as World Heritage and constitute one of the Douro Valley's most impressive historic vineyards as well as the source of one of the rarest and most sought-after of all Vintage Ports.

The Vinha Velha is made up of five individual and distinct plots known as Polverinho, Gricha, Renova do Depósito, Renova do Armazém and Vinha Grande. These old terraced vineyards, some of whose dry stone walls were built over two centuries ago, contain very old vines many of which are now over 100 years old. With the exception of Polverinho, which contains the single variety terraces planted by Dick Yeatman in 1927, the Vinha Velha contains mixed plantings of many different traditional grape varieties, some of which are seldom planted today.

The Vinha Velha represents a piece of viticultural history. Occasionally, these old vineyards produce the very rare Vargellas Vinha Velha Vintage Port made from a selection of fruit from the very oldest vines. The amount made is very small, representing no more than 2 percent of the total production of the estate.



The 1927 single variety plots



The Vinha Grande



Renova do Depósito



## QUINTA DE TERRA FEITA

Like those of Vargellas, the wines of the beautiful old property of Terra Feita are an essential component of the Taylor Vintage Port blend. While the wines of Vargellas provide elegance and finesse, those of Terra Feita express a sensuous hedonism, their woodland fruit character overlaid with wild herbal aromas. It is the harmony and tension between the contrasting styles of these two great properties which fundamentally define the character of Taylor's Vintage Ports.

Quinta de Terra Feita is located on the west bank of the River Pinhão, the narrow tributary which winds north to south through a sinuous steep-sided valley before flowing into the Douro. Whereas Quinta de Vargellas lies in the hotter eastern reaches of the Douro but is cooled by its north facing exposure, Terra Feita is situated in the cooler environment of the Pinhão Valley but nestles deep in its folds where the air is still and the surrounding hillsides capture and retain the heat.

One of the most historically important Port producing areas, the Pinhão Valley lies in the heart of the original 1756 demarcation and has been recognised as a source of the very finest wines since the origins of the Port trade. The early history of Terra Feita is not well documented, but its first vineyards are known to have been planted over two and a half centuries ago and its wines have long been highly regarded. The plots which make up today's estate were accorded full 'feitoria' status, the highest grade, in the 1757 classification of Port vineyards.



Taylor's began purchasing wine from Terra Feita in the 1890s. From the early 1900's small amounts of Vintage Port drawn exclusively from the Terra Feita vineyards have been produced on the estate. These Quinta de Terra Feita Vintage Ports are still made today.

Although Terra Feita continued to produce exceptional wine, its yields gradually diminished over the following decades as the vineyards fell slowly into disrepair. By 1974 the production of Terra Feita had fallen to a mere 15 pipes (8250 litres). In that year Taylor's acquired the property from its owners and began an extensive reconstruction programme.

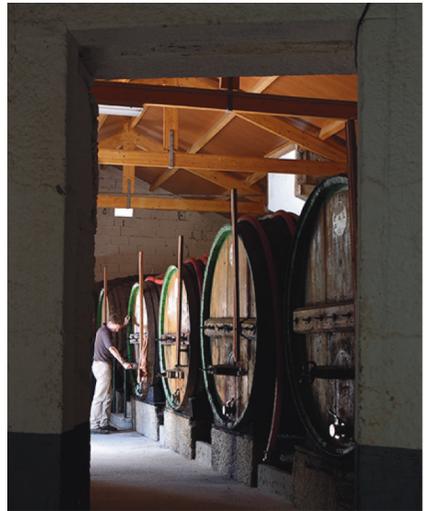
Although much of its vineyard has been re-landscaped and replanted, the quinta still retains a significant area of old vineyard planted on historic dry stone walls.

The property has two traditional working wineries containing a total of eleven granite lagares, or treading tanks, enough to tread the grapes of both Terra Feita and the nearby Quinta do Junco. This is one of the largest traditional wine making capacities of any estate in the Douro.

Each lagar has recently been fitted with a system of mechanical plungers which continue to work when the treaders are resting, drawing an extra layer of aroma and density from the musts. Here technology works together with traditional principles to ensure that the grapes of this historic property are allowed to express themselves to the full.



*Old walled terraces at Terra Feita*



*The lodge at Terra Feita*



## QUINTA DO JUNCO

Taylor's magnificent property of Quinta do Junco lies in the Pinhão Valley, one of the Douro's finest vineyard areas. Junco is one of the region's most well-known vineyard estates. Its south facing vineyards occupy a broad open hillside well exposed to both sun and wind and produce wines of exceptional density and scale.

Many visitors first encounter the property when taking the winding road out of the village of Pinhão in the direction of Gouvães or Sabrosa. A few metres beyond the village, the road swerves sharply to the left up a narrow wooded side valley. On the opposite side from the road, the hillside seems to rise almost vertically and it is here that the vines of Quinta do Junco are planted. Tier upon tier of terraced or vertically planted vineyard rise from the valley floor to the quinta house, which looks down on the estate from its precarious vantage point at the top of the hill. Although a large area of the property has been replanted using the latest vineyard landscaping techniques, a third of the estate's planted area continues to be made up of old traditional walled terraces. The wines of Quinta do Junco are monumental in structure and contribute in certain years to the Taylor's Vintage Port blend, adding density, concentration and structure. As is the case with Terra Feita, Taylor's link with Quinta do Junco goes back over a hundred years and there are records of both red and white Port from Quinta do Junco being acquired by the company as early as 1899. Today the property only produces red grapes.

One of the features of the property is the network of channels and water courses, fed by natural springs, which cover the hillside. This may account for the property's unusual name, Junco, which describes a kind of rush which grows on damp or marshy soil.



## QUINTA DA EIRA VELHA

Quinta da Eira Velha is one of the oldest and finest estates in the Douro Valley. It is believed that vines have been cultivated at Eira Velha for over 600 years. The vineyard and buildings occupy a spectacular location on a southeast-facing slope between 160 and 390 metres above the confluence of the Douro River with its tributary, the Pinhão River.

Over the centuries, the estate has been managed by various prestigious owners, both noble and ecclesiastical, and in 1893 it was purchased by the prominent Port wine merchant Cabel Roope. The Roopees, in partnership with another English merchant family, the Newmans, were involved in the Newfoundland fisheries and the triangular trade of cod and Port wine, scenes of which are depicted in the tile murals in the Eira Velha winery. Quinta da Eira Velha was acquired by the company in 2007. It spans 31 hectares and its approximately 126,000 vines include a significant portion of very old vineyards, particularly in the Sagrado and Soalheira parcels.

The wines from Quinta da Eira Velha are renowned for their depth and complexity of flavour, characterised by typically thick, silky tannins that give them body and their distinctive texture.

## QUINTA DA CASA NOVA

Quinta da Casa Nova, located in Gouvães do Douro, is a historic estate that forms part of the first demarcation of the Douro region from 1756. Even today, you can admire the marcos de feitoria, at the boundary between Quinta da Casa Nova and Quinta da Eira Velha, along the old royal road of Gouvães.

The 17-hectare property was acquired by the company in 1998 and boasts a rich vineyard planted in 1997, predominantly with Touriga Nacional, Tinta Roriz, and Tinta Barroca, later complemented with Touriga Francesa. Among the white varieties, Viosinho, Malvasia Fina, Gouveio, and Arinto shine. It is an excellent property situated on a mid-slope, providing protection during the hotter years, with the added advantage of its northeast-facing exposure.

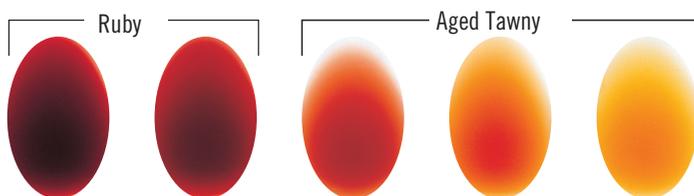
## WOOD AGED PORTS

The character of a Port depends on its age and whether it matures in bottle or wood.

Only two kinds of Port age in bottle: Vintage Port and a relatively rare style called Crusted. All other Ports – with the exception of Rosé – are aged in wood and are fully matured in casks or large vats before they are bottled.

In bottle, little or no oxygen reaches the wine. However, in cask or vat, the Port is in contact with the wood which is permeable to the surrounding air. As a result, wood aged Ports have limited but continuous exposure to oxygen as they mature.

With time, the character of a wood aged Port gradually changes. The firm tannins and intense fruity flavours of youth gradually give way to the silky smoothness and subtle, mellow aromas of maturity. The wine's appearance also changes. In the case of red Ports, the colour evolves from the deep 'ruby' colour of a young wine to the paler reddish brown or amber colour, known as 'tawny', which develops with age.



The smaller the wooden vessel, the greater the exposure to oxygen and the faster these changes take place. Consequently, large vats are generally used for the fresher fruitier Ports and smaller casks for the more mellow styles. Depending on the ageing period and size of vessel, wood aged Ports fall into the following groups:

- Full bodied, fruity red Ports aged for a relatively short period in large oak vats. These include Ruby Ports, which stay in vat for two or three years, Reserve Ports which are of higher quality and mature for slightly longer and Late Bottled Vintage Ports which remain in vat between four and six years. These Ports share a deep 'ruby' colour and fresh berry flavours.
- Rich and mellow Tawny Ports aged for long periods in oak casks. These include Reserve Tawnies and 10, 20, 30, 40, 50 and 80 year old Tawny Ports, as well as Single Harvest Tawnies. They are recognisable by their seductive amber colour, silky texture and mellow nutty butterscotch flavours which intensify with time spent in wood.
- White Ports which usually mature for a relatively short time in large vats. Made from classic white Port grape varieties, they are available in sweeter or drier styles.

# CHIP DRY

In 1934 Taylor's created Chip Dry, the first dry white Port.

At that time, Port was enjoyed mainly as an after-dinner drink. Dick and Stanley Yeatman (see page 9) spotted the opportunity to launch a new kind of white Port that could be enjoyed before a meal as a stylish and sophisticated aperitif.

As is the case today, Port was made by adding grape spirit to stop the fermentation and preserve some of the natural sweetness of the grape in the finished wine. To make their new aperitif Port, Dick and Stanley allowed the wine to ferment for longer than usual before adding the spirit so that less sweetness remained in the wine. This is what gives Chip Dry its appetising crisp dry finish.

Made from traditional white Douro grape varieties, such as Gouveio, Viosinho and Malvasia Fina, Chip Dry has an attractive fresh fruit character. The individual wines making up the blend are aged in large oak vats, giving the wine a seductive mellow smoothness.

Chip Dry White is a perfect prelude to a relaxed meal, best served chilled in a wine glass and accompanied by olives, crisps or roasted almonds.

It can also be used to make a refreshing and original summer drink by mixing one part of Chip Dry with two parts of chilled tonic water in a tall glass and adding a sprig of mint or a twist of lemon.

Chip Dry, the original dry aperitif Port, has since been emulated by many other producers but remains a classic with a loyal following around the world.





## LATE BOTTLED VINTAGE

Late Bottled Vintage, or L.B.V., was developed by Taylor's as a ready to drink alternative to Vintage Port for enjoyment by the glass. The difference between Vintage Port and Late Bottled Vintage is as follows.

Vintage Port only spends about twenty-two months in vat before being bottled. It then matures in the bottle, slowly gaining in smoothness and complexity over the years or decades. As it ages, it creates a natural sediment or 'crust' in the bottle and therefore needs to be decanted. Vintage Port is best enjoyed on the day that the bottle is opened and is usually served on special occasions when enough guests are present to finish the decanter.

Late Bottled Vintage, on the other hand, is matured in vat where it is left to age for four to six years prior to bottling. In other words it is 'late bottled' compared to a Vintage Port.

The relatively long time spent ageing in vat means that L.B.V. is ready to drink when bottled. Any sediment will have formed while the wine was still in wood, so no decanting is required and the Port can be poured straight from the bottle.

Like other wood aged Ports, L.B.V. will remain in good condition for at least six weeks after the bottle is first opened.

A bottle of Vintage Port has a long driven cork designed to protect the wine during ageing and to be discarded once the bottle is opened. L.B.V., on the other hand, has a short stopper cork which can be used to re-seal the bottle as many times as required.

Taylor's L.B.V. shares the heritage and style of the great Taylor Vintage Ports and, like them, is selected from among the best full bodied red Ports of a single year. However, it is much more accessibly priced and is an excellent choice for drinking by the glass on more informal occasions.

Although nearly all Port houses now offer an L.B.V., Taylor's Late Bottled Vintage remains the benchmark within this style of Port.



*Late Bottled Vintage matures in large vats and is ready to drink when bottled*



## AGED TAWNIES

Taylor's holds the most extensive reserves of rare cask aged Port of any Port shipper.

The wines are stored in the firm's lodges in Vila Nova de Gaia opposite the old city centre of Oporto. These dark and tranquil cellars, with their thick granite walls and high beamed ceilings, provide the ideal conditions for the storage and ageing of wine. The humid winds blowing off the cold waters of the Atlantic Ocean keep the lodges cool and damp, allowing the wines to mature slowly and evenly, gradually acquiring the complex and nuanced aromas of maturity.

The thousands of seasoned oak casks, maintained by Taylor's team of expert coopers, allow the wines to age in constant but limited contact with the air. With time, the wines gradually lose the deep purple-red colour of youth and take on the seductive amber 'tawny' colour from which this style of Port takes its name. At the same time, they gain a wonderful silky smoothness and the layers of rich nutty butterscotch flavour which are the hallmarks of the aged tawny style.

Each year, some of the wine's volume – referred to as the angels' share – is lost to evaporation. This has the effect of concentrating the aromas and flavours which become richer and more powerful the older the wine.

Taylor's aged tawnies are among the most versatile of Ports. They make a superb finish to any meal and can also be sipped and enjoyed on their own in moments of quiet relaxation.

## TAWNIES WITH INDICATION OF AGE

Taylor's blenders draw on the firm's reserves of cask aged wines to create a full range of 10, 20, 30, 40, 50 and 80 Year Old Tawny Ports. To ensure continuity of character and style, the individual wines used to make up the blend may be from different years provided the average age is that stated on the label.

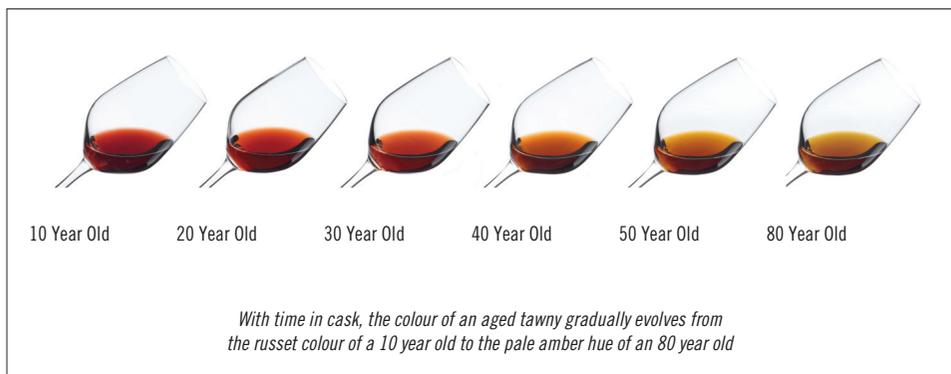
The smooth and rich 10 and 20 year old tawnies are excellent dessert wines which pair particularly well with almond and dried fruit flavours. The rare 30, 40, 50 and 80 Year Old, concentrated almost to an essence by evaporation, are wines to be sipped slowly on their own as they reveal layers of sumptuous mellow flavour and aroma.

Although their flavours are rich and complex, aged tawnies have an attractive crisp acidity, which prevents them from tasting too sweet or heavy.

They make excellent summer drinking and can be served cooler than the younger more full bodied styles.



*Aged tawnies mature in oak casks where they gradually gain in richness and complexity*





*The rare Taylor's 1863 Single Harvest Port*



*The Taylor's Single Harvest Port, a series of rare cask aged wines released when 50 years old*



*The rare Taylor's 1896 Single Harvest Port*

## SINGLE HARVEST TAWNY PORTS

Not to be confused with Vintage Ports, which age in bottle, Single Harvest Ports – known in Portuguese as 'Colheitas' – are Ports from a single year which mature in oak cask. Taylor's vast reserves of old cask aged wine contain some exceptional Single Harvest Ports. Over time, the company has added to its own reserves by seeking out and acquiring some remarkable parcels of very old wood aged Port, including some rare and valuable wines from the 19th century. These have occasionally been released as exclusive limited editions such as the legendary Taylor's Scion, made in 1855, and the Single Harvest 1863.

Very old and rare wines such as these are naturally quite expensive. More affordable are the Single Harvest Ports from the 1960s and 70s depicted in the photograph to the left. These are released from time to time, usually when they are 50 years old. Wines such as these make superb anniversary gifts. Like the Aged Tawnies described on the previous page, they are full of complex, spicy, nutty aromas and rich butterscotch flavour, a wonderful finish to any meal.

## TAYLOR'S SINGLE HARVEST 1896

Among the limited edition releases was a very rare Single Harvest Tawny from 1896, one of the finest Port harvests of the 19th century. In this year, Queen Victoria became the longest reigning monarch in British history. Presented in a bespoke crystal decanter and an elegant luxury cherrywood case, the Taylor's Single Harvest 1896 was offered on strict allocation (to collectors and connoisseurs of rare wines around the world). After 125 years of ageing in cask, the magical quality of this wine is quite unique.

# AGED TAWNY SPECIAL EDITIONS

## TAYLOR'S VVOP DECANTER

Other recent releases include Taylor's VVOP presented in a stylish glass decanter. The wonderful complexity of this Very Very Old Port was born of a magical interaction between the wine and the oak casks in which it was nurtured for many decades of ageing in the company's cellars.

The Taylor's VVOP represents a legacy of ancestral knowledge passed down from one generation to the next: the skill of Taylor's experienced coopers who crafted the casks, the expertise of the cellar masters who cared for the wine during its decades of ageing and the blenders who have given the VVOP its exceptional balance and finesse.

## TAYLOR'S GOLDEN AGE 50 YEAR OLD

The rare collector's releases also include another exceptional aged tawny which showcases the skill of the company's experienced blenders. Drawing on the company's reserves of cask aged wines sourced in the eastern reaches of the Douro Valley, location of many of the finest vineyards and traditional source of the most long-lasting Ports, they created a 50 Year Old Tawny released as Taylor's Golden Age.

After half a century in cask, this exceptional wine has reached its 'Golden Age' of maturity, the point at which it achieves perfect balance, sublime complexity and seductive smoothness and density.

Taylor's Golden Age Very Old Tawny Port is the perfect wine with which to commemorate a 50th anniversary or half century landmark.





## THE HISTORICAL COLLECTION

The Taylor's Historical Limited Edition series is a collection of specially blended Reserve Tawny Ports presented in bespoke bottles inspired by historic bottle moulds'.

Throughout the 17th and 18th centuries the shape of the wine bottle was in continuous development. It gradually evolved from the squat globular form of early glass vessels, used to convey wine from the wine merchant's cask to the consumer's table, into the tall cylindrical shape of today's bottles in which wine can be cellared and aged. The Taylor's Historical Limited Edition series represents different stages in this evolution.

The first release in the series, launched to commemorate Taylor's 325th anniversary, was a bottle inspired by the bulbous 'onion' shape which prevailed around the time of the company's foundation in 1692. Next to be released was a bottle modelled on the 'flat chestnut' flagons manufactured in England from about 1715 to 1740. The following addition to the collection was a bottle moulded in the distinctive 'mallet' shape which had become well established in England by the 1730s. It represents the transition from the early 'onion' bottle to the straight sided 'cylinder' shape which emerged from around 1750. The series was recently joined by the 'globe' bottle, inspired by the 'shaft and globe' shape of early English wine bottles. These spherical bottles were prevalent in the mid-17th century and were mouth blown rather than produced in moulds.

The Historical Limited Edition series is likely to continue with further releases of bottles inspired by the classic bottle shapes of the past.



## VINTAGE PORT

Taylor's reputation for Vintage Port is second to none.

Vintage Port is not made every year. It is a selection of the finest and most long-lasting wines of a single exceptional year and represents a small proportion of the harvest. Vintage Ports are excellent when enjoyed young but also reward patience, slowly developing their powerful heady aromas and opulent flavours as they mature for years or decades in bottle.

Taylor's Vintage Ports are drawn from the firm's own 'quintas', or wine estates. After each harvest, the tasters select the finest Ports from each property and place them in oak vats where they remain for two winters. In their second spring, the wines are tasted again and their quality and ageing potential evaluated. A blend is carefully made up using the best wines of the Vargellas, Terra Feita and Junco estates. If this blend is judged to be of exceptional quality, capable of long-term aging and consistent with Taylor's house style, it may be bottled as a classic Taylor Vintage.

On the other hand, if the tasters judge the wine to be relatively early maturing, new blends are made up. These may be 'single quinta' Ports, each consisting of wine from a single property. Taylor's releases single estate Vintage Ports from both Quinta de Vargellas and Quinta de Terra Feita each of which expresses the personality of the individual estate. In some early maturing vintages, it may also be decided to bottle a Taylor's Sentinels Vintage Port, a special blend of wines drawn from Taylor's historic properties located around the Pinhão Valley in the original 1756 demarcated area.

The 23rd April is the date on which Taylor traditionally announces, or 'declares', the release of a new Vintage Port, whether 'classic', 'single quinta' or Sentinels.

Vintage Port should always be decanted to separate the wine from the natural sediment which forms in the bottle as the wine matures and to release the delicate and complex aromas that develop with age. A bottle of Vintage Port should be stored lying down to prevent the cork from drying out.

## TAYLOR'S CLASSIC VINTAGE

Taylor's is known above all for its elegant and long lasting Vintage Ports. Taylor's Vintage Ports are among the most revered and sought after by wine enthusiasts and also by collectors who value their restrained power and legendary ability to improve for decades in bottle.

Taylor's classic Vintage Ports are only made in the years which produce the finest and most long lasting wines. On average, Taylor's has released a classic Vintage Port only about three times a decade.

The distinctive style of Taylor's Vintage Ports has remained consistent and recognisable over time. This is derived partly from house tradition, a philosophy of wine making and blending passed down and refined over the generations. But it is defined above all by the diverse terroirs of the firm's own estates, Quinta de Vargellas, Quinta de Terra Feita and, more recently Quinta do Junco.

Of the three properties, it is Vargellas which imprints its personality most clearly on the Taylor's Vintage Port blend. Sophisticated and aesthetic, the wines of Vargellas provide elegance and finesse with their wonderfully pure and complex fruit, characteristic scent of violets and sinewy but beautifully integrated tannins. Much of the poise and understatement of Taylor's Vintage Ports, as well as their unmistakably scented quality, can be traced to the wines of Vargellas which normally form the backbone of the blend.



The wines of Terra Feita, on the other hand, express a sensuous hedonism, contributing their dense woodland fruit character overlaid with wild herbal aromas and thick mouth filling tannins.

It is the harmony and tension between the contrasting but complementary personalities of these two great properties which fundamentally define the character of Taylor's Vintage Ports and account for their multi-layered complexity. In recent years, the dense and concentrated wines of Quinta do Junco have also been incorporated in small proportions, reinforcing the inner strength and sturdiness for which Taylor's Vintage Ports are renowned.





## TAYLOR'S SENTINELS VINTAGE

Sentinels is a unique Vintage Port blended from wines produced on Taylor's centuries-old properties in and around the Pinhão Valley. Situated in the centre of the vineyard region, this is one of the most historically important areas of the Douro, recognised as the source of the very finest Ports since the origins of the Port trade.

Taylor's four estates in this area are all located within the original 1756 demarcation (see page 2) and were awarded *feitoria* status, the highest grade, in the classifications of Port vineyards that followed. The name Sentinels refers to the granite pillars, known as *marcos de feitoria*, which stand like guardsmen along the line of demarcation which divides the area of highest quality Ports, where the quintas are located, from the rest. In total, 335 stone posts were placed in 1758 and 1761 around the area designated for *feitoria* wines.

The four historic properties, Terra Feita, Junco, Casa Nova and Eira Velha, differ in altitude and orientation, as well as in exposure to sun and wind and the proportions of the various grape varieties planted in their vineyards. As a result, they produce wines which are individual and unique. However, they share a recognisable 'Pinhão Valley' style, a rich, deep, powerfully fruity character, which ensures that these disparate wines come together harmoniously in the blend at the same time as they each make a unique contribution to the complex aroma of the wine.

The blend is based on what is known as 'parcel selection', a meticulous choice of wines from individual plots in each estate.

Like the Single Quinta Vintage Ports described on the following pages, Sentinels Vintage Ports is made in years which do not produce a classic Taylor's Vintage. These are harvests which produce wines which have the potential to age and improve in bottle but are relatively early maturing and approachable when young.

Unlike a Single Quinta Vintage, Sentinels Vintage Port does not reflect the character of an individual vineyard estate but a harmonious fusion of wines from Taylor's four heritage properties in the original heart of the world's oldest demarcated wine region.



A marco de feitoria at Taylor's Quinta de Terra Feita

## QUINTA DE VARGELLAS VINTAGE

In certain years when a classic Taylor Vintage Port is not made, the firm may decide to release 'single quinta' Vintage Ports from its individual properties. Unlike the classic Taylor Vintages, which are blended from the wines of more than one estate, 'single quinta' Vintage Ports are made from the produce of only one property. They are made in years which produce relatively approachable, early maturing wines. Although they have the ability to age in bottle, they can be enjoyed when still quite young.

The first Quinta de Vargellas Vintage Port to be made generally available was the 1958. Since then Vargellas Vintage Ports have acquired a reputation which exceeds that of many other shippers' classic vintages.

Quinta de Vargellas Vintage Ports express the distinctive character of this famous property whose wines have been prized and sought after since the 1820s and which is regarded today as one of the world's finest wine estates. Vargellas Vintage Ports are recognisable for their distinctive violet-like scent, for their fine complex fruit and their firm linear tannins.

Unlike the classic Taylor Vintage Ports, whose very high scores and ratings together with their attractiveness to collectors and investors mean that they are relatively highly priced, Vargellas Vintage Ports have remained very affordable, representing exceptional value.



## QUINTA DE TERRA FEITA VINTAGE

Like those of Quinta de Vargellas, the finest wines of the historic Pinhão Valley estate of Quinta de Terra Feita have long contributed to the classic Taylor's Vintage Port blend. Since early in the last century, the firm has also made 'single quinta' Vintage Ports from the best wines of this fine old property. Quinta de Terra Feita Vintage Ports are not as well known or as widely available as those of Quinta de Vargellas but have a loyal following among Vintage Port connoisseurs and enthusiasts.

Like those of Vargellas, Quinta de Terra Feita Vintage Ports express the distinctive character of the property's terroir. Terra Feita Vintage Ports are noted above all for their impressive reserves of fruit. Their nose is marked by dense and powerful aromas of blackcurrant and blackberry, warm spicy notes of liquorice and evocative aromas of gum cistus and wild herbs. Unlike the sinewy linear tannins of the Vargellas vintages, those of Terra Feita are dense and thick, providing volume as well as structure.

Like all 'single quinta' wines, Terra Feita Vintage Ports can be enjoyed virtually from the time that they are bottled. However, they also have the ability to age in bottle. While they may not possess the longevity of a classic Vintage Port, 'single quinta' vintages are nevertheless able to mature and improve in bottle for two or three decades, often for longer.



## QUINTA DE VARGELLAS VINHA VELHA VINTAGE

One of the most extraordinary expressions of the terroir of Quinta de Vargellas is the very rare Vargellas Vinha Velha Vintage Port made in very small quantities from the oldest vines on the property. With ages ranging from 80 to 120 years, these old vines occupy five individual plots which together make up the Old Vineyard or 'Vinha Velha'.

Although these plots account for over 15 percent of the total production of the estate, the grapes selected for the Vinha Velha Vintage Port usually represent no more than 2 percent. Vargellas Vinha Velha is released on allocation in very small quantities and delivered in cases of three bottles.



## VINTAGE BOTTLINGS SINCE 1900

TAYLOR'S CLASSIC			VARGELLAS			VARGELLAS VINHA VELHA			TERRA FEITA		
1900	1948	1994	1905	1967	1995	1995	1905	1923	1995		
1904	1955	1997	1907	1968	1996	1997	1906	1925	1996		
1908	1960	2000	1911	1969	1998	2000	1907	1931	1999		
1912	1963	2003	1914	1972	2001	2004	1909	1937	2001		
1917	1966	2007	1925	1974	2004	2007	1910	1982	2005		
1920	1970	2009	1934	1976	2005	2009	1911	1986	2008		
1924	1975	2011	1937	1978	2008	2011	1913	1987	2019		
1927	1977	2016	1947	1982	2012	2017	1914	1988			
1935	1980	2017	1952	1984	2015		1918	1991			
1940	1983	2018	1958	1986	2019						
1942	1985		1961	1987	2020	SENTINELS					
1945	1992		1964	1988	2022	2022					
			1965	1991	2023	2023					



TAYLOR'S®

# AGEING AND THE PORT STYLES

## WOOD AGED PORT

### AGED IN VAT (OVER 20,000 LITRES)

#### BLEND OF MORE THAN ONE YEAR      SINGLE YEAR

White	Dry White	Ruby	Reserve	Late Bottled Vintage (L.B.V.)

↓	↓	↓	↓	↓
2 to 3 years in vat	2 to 5 years in vat	2 to 3 years in vat	Around 3 years in vat	4 to 6 years in vat

No bottle age required. Ready to drink when bottled.

No decanting required. Will remain in good condition for 4-6 weeks after the bottle is first opened.

### AGED IN CASK (AROUND 630 LITRES)

#### BLEND OF MORE THAN ONE YEAR      SINGLE YEAR

Tawny	Reserve Tawny	Aged Tawny (10, 20, 30, 40, 50, 80 Year Old and WVOP)	Single Harvest (Colheita)

↓	↓	↓	↓
2 to 3 years in cask	At least 6 years in cask	Average of 10, 20, 30, 40, 50 or 80 Years in cask	At least 7 years in cask

No bottle age required. Ready to drink when bottled.

No decanting required. Will remain in good condition for 6-8 weeks after the bottle is first opened.

## BOTTLE AGED PORT

### VINTAGE PORT

#### SINGLE YEAR

Single Quinta and other Non-classic Vintage (Years producing more early maturing wines)	Classic Vintage (Years with greatest ageing potential)

↓	↓
About 22 months in vat prior to bottling	About 22 months in vat prior to bottling

Will continue to mature and develop in bottle for at least 20 years.	Will continue to mature and develop in bottle for at least 30 years.
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Decanting advisable to separate the wine from the natural sediment that forms in the bottle as the wine matures. Best enjoyed on the day that the bottle is opened.

White Port
  Full bodied and fruity
  Smooth, rich and mellow

Taylor Fladgate & Yeatman  
Rua do Choupelo, 250  
4400-088 Vila Nova de Gaia  
Portugal

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