TAYLOR'S®

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

1976 SINGLE HARVEST

BACKGROUND INFORMATION

For many Taylor's is the archetypal Port house and its wines the quintessential Ports. Family managed since its foundation in 1692, it has remained entirely dedicated to quality Port production throughout its history. Taylor's owns three great vineyards in the Douro, Quinta de Vargellas, Quinta de Terra Feita and Quinta do Junco. All are categorised grade A – the highest possible rating. These three iconic properties, each occupying a distinct geographic location and with their own unique character, are the cornerstone of the company's success and the main source of its unique and inimitable house style.

THE WINE

Taylor's holds one of the most extensive reserves of very old cask aged Port of any producer. They include a collection of rare Single Harvest Ports. These are Ports from a single year which age to full maturity in seasoned oak casks and display the year of harvest on the label. Taylor's has decided to make a limited release, each year, of a Single Harvest Port made 50 years previously. The tenth in the series is the 1976 Single Harvest.

NOTES ON VITICULTURAL YEAR AND HARVEST

An exceptionally dry winter was followed by a hot summer, with conditions bordering on drought. Springs and wells that had always provided water dried up for the first time in living memory. There had not been a truly rainy winter since 1972, and the prolonged drought began to affect the vines, with some of the older plants unable to survive the summer. Rain finally arrived at the end of August, and September was cool, with light rainfall.

The harvest began on 23 September, with fully ripe bunches free from disease. Sugar levels were high in both the Upper and Lower Douro, while cooler temperatures favoured slow and steady fermentation. However, yields were more than 30% lower than last year due to the drought. On 29 September, persistent rain caused some rot, especially in the Lower Douro.

TECHNICAL ANALYSIS

Alcohol by volume: 20%
Residual sugar: 139 g/l (dm3)
Total acidity: 5.6g/l (dm3)

TASTING NOTES

Lustrous, coppery colour, fading to a soft amber on the rim. The nose is enticing with rich aromas of gingerbread, honeysuckle, Seville orange, marzipan and decadent soft caramel. The smooth, seductive palate draws you into the glass and your senses are hit with an explosion of rum and raisin, soft citrus fruit, guava, a hint of grilled pineapple, melding with delicate butterscotch and honey flavours. A very precise finish, taut and elegant with beautiful crisp acidity and a lingering finish.

STORAGE

This wine is ready to drink and does not require decanting. The bottle should be kept upright, protected from direct sun light and at a cool and constant temperature.

SERVING

The wine benefits from being served slightly chilled, between 12ºC to 16ºC.
The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy. Optimum drinking time after opening the bottle is two months.

PAIRING SUGGESTIONS

Taylor's 1976 Single Harvest is an excellent accompaniment to many desserts. It combines well with flavors of figs, almonds and caramel. It is an excellent complement for a crème brûlée or a plate of wild strawberries. It may also be appreciated on its own, at the end of the meal, with walnuts or dried fruit.

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