



# Croft en Taylor's Single Quinta Vintage Port 2015

*Vintage 2015: Confident and in Perfect Balance*



**Croft Quinta da Roêda 2015** heeft typische rijke Roêda-aroma's van donkere bessencompôte, rijp exotisch fruit en wilde kruiden. Daarnaast warme tonen van zoethout, pure chocolade en specerijen. De smaak is vol, rijk, rond en jammig. De tannines zijn stevig en zorgen voor structuur. Quinta da Roêda 2015 kan al vanaf 2025 gedronken worden, maar zal in de twee decennia daarna nog aan elegantie en verfijning winnen.



**Taylor's Quinta de Vargellas 2015** heeft nu al expressieve en verleidelijke aroma's, maar ook een krachtige structuur om uitstekend te kunnen ouderen. Zwartrood met een klassieke Vargellas-neus: elegant en evenwichtig met frisse bosgeuren, pruimen, citrus, verse kweeper, jasmijn, munt, wilde kruiden en subtiele tonen van specerijen op de achtergrond. Daarnaast een verfijnde mineraliteit en de voor Vargellas kenmerkende pezige tannines en stevige afdronk met puur en fris bessenfruit.

NEW RELEASE

# CROFT QUINTA DA ROÊDA 2015 VINTAGE PORT



## BACKGROUND INFORMATION

The house of Croft will bottle a Quinta da Roêda Vintage Port from the excellent 2015 harvest. Announcing the release, Croft's Managing Director, Adrian Bridge, commented: 'We are delighted with the quality of the 2015 Quinta da Roêda Vintage Port. Our investment in the Roêda vineyards continues to reap benefits in terms of consistently first class wines.' He noted: 'Typically of the 2015 wines, the Roêda Vintage Port is immediately appealing and will make fine mature drinking by 2025, yet still be displaying all of its elegance and refinement twenty years later.' Croft's Head of Viticulture, António Magalhães, remarked: 'The health of the crop was exceptional. Warm days and cool nights produced long fermentations and balanced extraction throughout the harvest.'



## TASTING NOTE

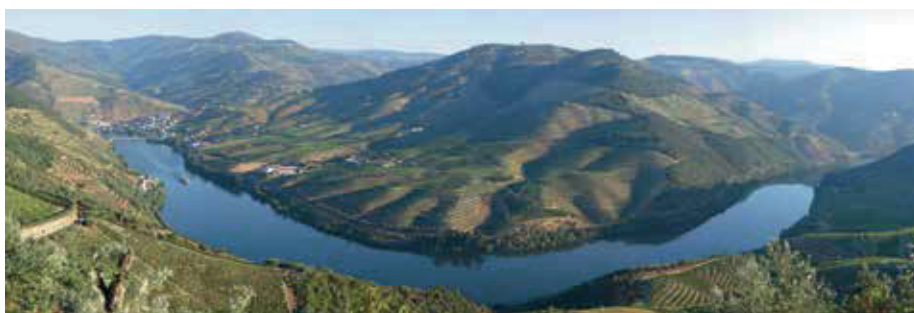
Intense purple-black centre surrounded by a vivid magenta rim. A typical Quinta da Roêda Vintage Port nose made up of a rich plump dark berry compote infused with exotic notes of ripe tropical fruit and the subtle pungency of wild herbs. Warm notes of liquorice, dark chocolate and spice contribute to the wine's opulent character. The palate is smooth, round and full of rich, jammy flavour. The wine's silky texture conceals the firm, well-knit tannins which emerge on the finish to provide an attractive firmness and grip. Characteristically of the 2015 Vintage Ports, the wine is immediately appealing but will continue to gain in elegance and refinement over the next three decades.

## NOTES ON THE 2015 VITICULTURAL YEAR AND HARVEST

The Croft wine makers will remember the 2015 harvest for the perfect condition of the grapes picked at Quinta da Roêda, from the extensive area of old vineyard to the more recent plantations. The viticultural cycle was preceded by very low rainfall during the winter months with the weather station at Quinta da Roêda recording precipitation of only 66% of the ten-year average, although rainfall in early winter was sufficient to provide some ground water and avoid drought conditions. Early Spring was also relatively dry and this was an important factor in ensuring that the crop was perfectly healthy. Dry conditions and some very hot spells in late spring and early summer brought forward the start to the ripening season, setting the scene for an early harvest. However, from mid-July right up to the harvest in September, ripening conditions were balanced and even, with no spells of extreme heat. As noted above, the bunches at harvest time were perfectly formed and healthy although, not surprisingly in view of the dry year, yields were somewhat below average. As expected, the vintage at Roêda got off to a relatively early start on 7th September and Croft wine makers at Roêda recorded excellent extraction. Apart from two days of rain, on 15th and 16th September, picking took place in excellent conditions, with warm sunny days and cool nights throughout the harvest.

## QUINTA DA ROÊDA

Quinta da Roêda is recognised as one of the finest Douro Valley estates, a vast sweep of terraced vineyard located on the north bank of the Douro, just upstream from the village of Pinhão. The estate was acquired by Croft in 1889 and was extensively renovated by the firm, with replanting continuing throughout the first half of the 20th century. Since Croft's return to family ownership, with its incorporation into The Fladgate Partnership, the property has again been the source of major investment. This includes the building of traditional lagares (granite treading tanks) allowing the reintroduction of foot treading, still unsurpassed as a method of extraction for Vintage Port. The rich, scented wines of Roêda, with their plump fruity character, form the basis for the Croft Vintage Port blend and are the cornerstone of the Croft house style.



# NEW RELEASE

## TAYLOR'S QUINTA DE VARGELLAS

### 2015 VINTAGE PORT



#### 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.

