



**TAYLOR'S®  
PORT**

**January 30, 2022**

**International Food & Wine Society**



## Intro to Taylor Fladgate

## Overview of Taylor Fladgate

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Quinta de Vargellas

- One of the original Port houses, founded in 1692
- Still family-owned and managed
- Focus on Vintage Port, LBV, Aged Tawnies and Reserves, which make up over 80% of sales volume
- One of the most famous producers of Vintage Port
- Owns three of the most famous properties in the Douro: Vargellas, Terra Feita and Junco

## A History of Innovation

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- Track record of innovation in production R&D as well as category development
- Taylor's philosophy is to incorporate new technology/methods where it is beneficial, while conserving many traditional production methods
- Pioneer of many Port styles, including:
  - 1934 First dry white port: Chip Dry
  - 1958 'Single Quinta Vintage' concept: Quinta de Vargellas
  - 1970 Late Bottled Vintage concept
  - 2008 First ever Pink Port launched by Croft
  - 2020 First ready-to-drink Porto Tonic in a can launched



# Climate Change Initiatives

## The Porto Protocol



the porto protocol  
<https://www.portoprotocol.com>

**The Porto Protocol is a sustainability initiative which aims to motivate companies and individuals to do more to help the environment. It's free to join and open to everyone who wants to become a member.**

The Porto Protocol is an open platform, a dynamic database of ideas, a shared resource from which we can all benefit, whatever our area of activity around the globe. Through knowledge sharing it is our objective to find solutions for climate change.

On this platform, members of The Porto Protocol can share their **case studies**: ideas, achievements, experiences and results. Many companies have worked hard to develop solutions that they are applying to their businesses, often through hard work and careful research and it is important to share these experiences to enable us all to make a difference.



### **Adrian Bridge**

Leader of The Porto Protocol & CEO Taylor's Port

“We need to share between us the solutions that are making a difference, stimulate new ideas and inspire others to take action. There is no time, and no need, to reinvent things. If we share our successes and experiences we will all benefit.”

**Find out more about the project:**

[https://www.youtube.com/watch?time\\_continue=17&v=4L9luPX9WGs&feature=emb\\_logo](https://www.youtube.com/watch?time_continue=17&v=4L9luPX9WGs&feature=emb_logo)

# Thinking Bigger in Porto

<https://www.wow.pt>

A leading Port producer plans an unrivaled “World of Wine” in Portugal’s capital of vinho

## World of Wine, Porto

Occupying more than 30,000 m<sup>2</sup>, the planned facility will incorporate a museum on the history of Porto, a museum on the cork industry, a wine school, a slow food restaurant and events space, along with nine further restaurants, a retail area, and a fashion and design museum to celebrate the textile industry of northern Portugal.

The museums planned by Bridge are topped by an interactive “Wine Experience” that looks at wine cultivation, *terroir*, production and appreciation in the context of Portugal and its 31 appellations.



**Scheduled to open August 2020**

## FLADGATE TO BUILD €100M TOURIST ATTRACTION IN PORTO

<https://www.winespectator.com/articles/fladgate-port-new-world-of-wine-project>

<https://www.thedrinksbusiness.com/2016/10/taylors-to-build-e100m-tourist-attraction-in-porto/>

<http://www.worldoffinewine.com/news/the-fladgate-partnership-5840968>



# Port Basics

## What is Port? The Basics...

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- Fortified Wine
- Only made in Portugal
- Variety of styles
- Long history and tradition
- All production and marketing governed by IVDP <https://www.ivdp.pt/en>



**IVDP, I.P.**  
INSTITUTO DOS VINHOS  
DO DOURO E DO PORTO, I.P.





## About the Douro Valley

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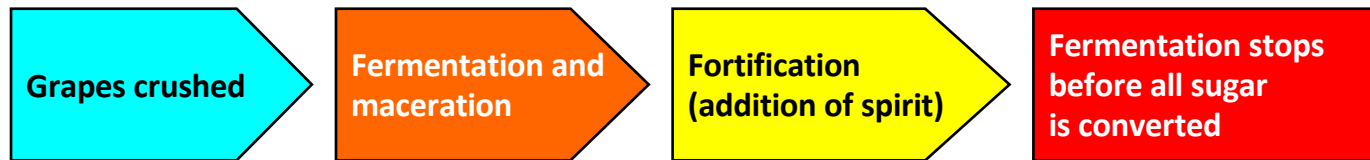
- Hot dry summers, cool wet winters
- Hot climate mountain viticulture (2/3 of vineyard area is planted on gradient > 30%)
- Region of 250,000 hectares of which 45,600 under vine
- Oldest walled terraces are classified as World Heritage sites
- Soil is composed of schist, a foliated metamorphic rock
- About thirty varieties used: Among principal types are Touriga Francesa (Franca), Tinta Roriz, Touriga Nacional, Tinta Barroca and Tinta Amarela
- Divided into three sub-regions



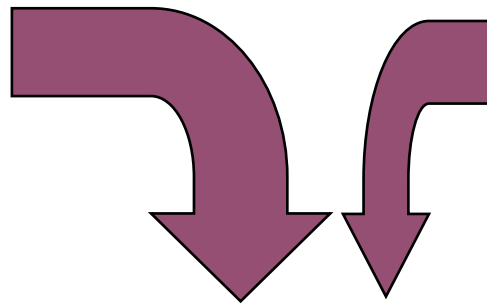


## Port Winemaking

# The Vinification Process



450 litres of fermenting wine



100 litres of neutral grape spirit at 77% alc/vol

One 550-litre pipe of port  
20% alc / vol

# The Port Styles

Wood Aged

Bottle Aged

**Tawny**

**Full Bodied**

**Vintage**

Barrels

(approx. 600 litres)

VATS

(over 20.000 litres)

Bottle

(after a 2-year period in VAT)









## Tasting & Discussion





## WHITE PORT Chip Dry

Taylor Fladgate was the first to pioneer dry white aperitif port. Chip Dry White Port was first blended in 1934, since when it has acquired a devoted following throughout the world. Chip Dry is made from selected dry white ports produced from grapes grown in the Douro Superior (the eastern area of the Douro Valley). Although several white grape varieties are used, the Malvasia Fina grape predominates.

Chip Dry is produced using the traditional port wine vinification method, brandy being added to the must to halt fermentation and to preserve some of the grape's natural sugar in the finished wine. In the case of Chip Dry, the brandy is added later, when much of the sugar has been converted into alcohol, producing a port of unusual dryness.

The individual wines are matured separately in oak vats for between four and five years and are then blended together shortly before bottling to give balance and character.

### TASTING NOTE

Pale, straw colour. Delicate nose combining fresh fruit fragrances with the mellow aromas and hints of oak of a traditional white port. Fresh, lively palate, with good flavour and crisp, dry finish.



## **TAYLOR FLADGATE** **First Estate Reserve Porto**

**REGION:** Portugal / Douro Valley Porto

**GRAPES:** Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão, Tinta Amarela

This Reserve Porto is made from selected grapes from the best vineyards of the Cima Corgo and Douro Superior. Taylor Fladgate is an area leader in winemaking technology, as one of only three Porto producers to pioneer the development of piston fermenter techniques, called Port Toes, that extract significantly greater flavor and aroma than conventional pump-over fermentation. Fermentation is halted by the addition of grape spirits before all the residual sugar has been fermented, creating a sweet, fortified wine. A vintage character ruby Porto blended from reserve wines selected for their intense depth of color and fruit, First Estate Reserve Porto is aged for four years in neutral wood vats before bottling.

### **TASTING NOTE**

This sweet wine shows fresh, rich black cherry and cassis aromas. On the palate, it has a well-knit structure, with a velvety, luscious mouthfeel and smooth tannins.

### **FOOD PAIRING**

Delicious as an after-dinner drink on its own, this wine also pairs well with desserts made from chocolate or berries. Made to be consumed immediately, without further aging.

### **TECHNICAL DATA**

**APPELLATION:** Douro

**ACIDITY:** 4.5 g/l

**ABV:** 20%

**AGING:** 4 years in neutral oak

**RESIDUAL SUGAR:** 93 g/l



## TAYLOR FLADGATE Late Bottled Vintage Porto

REGION: Portugal / Douro Valley Porto

GRAPES: Touriga Nacional, Touriga Francesa, Tinto Cão, Tinta Roriz, Tinta Barroca

Taylor Fladgate 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 Fladgate 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 Fladgate LBV were drawn from a reserve of some of the best full bodied red ports from grapes grown on Taylor Fladgate owned vineyards and on other top properties in the Cima Corgo and Douro Superior areas.

### TASTING NOTE

Vivid ruby colored rim around a deep purple center. On the nose, the first impression is of woodland berries and rich, jammy aromas of blackcurrant. Around this dense core of ripe dark berry fruit are leafy scents of mint and wild herbs, a subtle spiciness and fleeting cedary notes of cigar box. The palate is underpinned by firm, linear tannins and lifted by a lively acidity. Thick, luscious cassis flavors blend with raspberry and apricot and carry through into the very long finish. An archetypal Taylor Fladgate Late Bottled Vintage, elegant and restrained, with great quality and purity of fruit.

### FOOD PAIRING

Excellent with fully flavored cheeses, especially blue cheeses such as Stilton or Roquefort. It is also delicious with desserts made with chocolate or berry fruits.

### TECHNICAL DATA

APPELLATION: Douro

PH: 3.66

ACIDITY: 4.2 g/l

ABV: 20%

RESIDUAL SUGAR: 101 g/l



## TAYLOR FLADGATE 10 Year Old Tawny Porto

REGION: Portugal / Douro Valley Porto

GRAPES: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão, Tinta Amarela

This superb example of aged tawny Porto is made from selected grapes from the best vineyards of the Cima Corgo and Douro Superior. Taylor Fladgate is an area leader in winemaking technology, as one of only three Porto producers to pioneer the development of piston fermenter techniques, called Port Toes, that extract significantly greater flavor and aroma than conventional pump-over fermentation. Fermentation is halted by the addition of grape spirits before all the residual sugar has been fermented, creating a sweet, fortified wine. Individual wines produced in different vintages are aged in 600-liter oak casks for years, over which time they will lose their young, dark purple-black color to gain the distinctive “tawny” hue from which the wine takes its name. As tawnies age, the wines take on increasingly more nutty flavors and become more concentrated as the barrels lose 3% of their volume every year (the “Angels’ Share”) to evaporation. The 10 Year Old Tawny is a blend created using tawnies with an average of 10 years of aging.

### TASTING NOTE

With an intense amber tawny color, the wine has sweet, elegant apricot flavors, delicate wood notes and rich, seductive aromas of mature fruit. Full-bodied and highly concentrated.

### FOOD PAIRING

Pairs well with figs, almonds, pecan pie, desserts made with coffee or caramel, and crème brûlée. It can also be served at the end of the meal with walnuts or dried fruit and it can be slightly chilled in the summer.

### TECHNICAL DATA

APPELLATION: Douro

ACIDITY: 4.5 g/l

ABV: 20%

AGING: Average of 10 years in neutral oak

RESIDUAL SUGAR: 105.23 g/l



## TAYLOR FLADGATE 20 Year Old Tawny Porto

REGION: Portugal / Douro Valley Porto

GRAPES: Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão, Tinta Amarela.

This superb example of aged tawny Porto is made from selected grapes from the best vineyards of the Cima Corgo and Douro Superior. Taylor Fladgate is an area leader in winemaking technology, as one of only three Porto producers to pioneer the development of piston fermenter techniques, called Port Toes, that extract significantly greater flavor and aroma than conventional pump-over fermentation. Fermentation is halted by the addition of grape spirits before all the residual sugar has been fermented, creating a sweet, fortified wine. Individual wines produced in different vintages are aged in 600-liter oak casks for years, over which time they will lose their young, dark purple-black color to gain the distinctive “tawny” hue from which the wine takes its name. As tawnies age, the wines take on increasingly more nutty flavors and become more concentrated as the barrels lose 3% of their volume every year (the “Angels’ Share”) to evaporation. The 20 Year Old Tawny is a blend created using tawnies with an average of 20 years of aging.

### TASTING NOTE

With an intense amber, tawny color, the wine has opulent, voluptuous, spicy, jammy and nutty aromas with orange blossom notes and a fine oak influence coming from the long aging in cask. The full palate is very rich, with concentrated flavor and a long, mellow finish.

### FOOD PAIRING

Pairs well with figs, almonds, pecan pie, desserts made with coffee or caramel, and crème brûlée. It can be appreciated at the end of the meal with walnuts or dried fruit, and it can be served cool in the summer.

### TECHNICAL DATA

APPELLATION: Douro

ACIDITY: 5.3 g/l

ABV: 20%

AGING: Average of 20 years in neutral oak

RESIDUAL SUGAR: 111.17 g/l



Service, Food Pairing and Cocktails

## Service, Food Pairing and Cocktails

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### Service

- Usually served in 2oz pours
- Traditional Port glass similar to ISO, but better to use larger glass (eg white wine glass)
- Serve slightly chilled 14-16 C

### Food Pairing

- Traditional items: cheese, chocolate and desserts
- Modern approach: be creative and experiment!

### Cocktails

- Wide variety of styles makes Port super versatile for use in cocktails
- Great as an alternative to spirits to make lower alcohol versions of some classics
- More ideas <https://portcocktails.com>

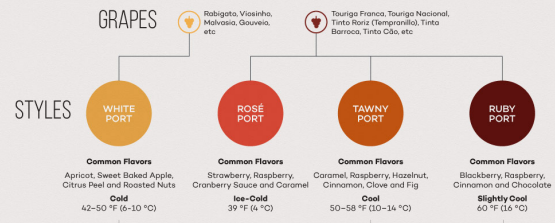




Questions?



# PORT



- STANDARD**  
This style is lighter with more citrus flavors and often less sweetness.
- RESERVE**  
Aged for 7 years with bold nutty flavors and sweetness.

**TAWNY**  
Basic Tawny is aged at least 2 years and has minimal nuttiness.

**COLHEITA**  
A special style of Tawny Port from a single harvest year (vintage). Typically released from the winery after 10+ years.

**10 YEARS**  
A blend of vintages with at least 10 years of barrel aging. Typically, this level has raspberry and cinnamon flavors.

**20 YEARS**  
A blend of vintages with at least 20 years of barrel aging. Wines often have caramel and cinnamon flavors.

**30 YEARS**  
A blend of vintages with at least 30 years of barrel aging. Wines are smooth and nutty with caramel flavors.

**40 YEARS**  
A blend of vintages with at least 40 years of barrel aging. Wines are smooth and very nutty with soft buttercream and vanilla flavors.



**RUBY**  
An affordable sweet and fruity style of blended Port meant to be drunk young.

**RESERVE**  
A premium style of Ruby Port that is similar to vintage Port but meant to be drunk young like Ruby.

**LATE BOTTLED VINTAGE (LBV)**  
Aged for about 4–6 years in barrel and the same quality as vintage Port but meant to be drunk young.

**VINTAGE**  
A single vintage Port aged for 2–3 years in barrel before being bottled and aged in an additional period of time. Wines are best after 20–40 years of age.

**CRUSTED**  
A blend of more than 1 vintage (ie the harvest year) of Port in a drink now style.

**SINGLE QUINTA**  
A special style of vintage Port that comes from a single estate vineyard.

## PORT WINE GLASS



SERVING SIZE: 3 OZ (85 ML)

Port glasses are smaller than a regular wine glasses due to the typically high alcohol and sweetness in Port wine. A single serving of Port wine is approximately 3 oz (85 ml).