

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine/shippers since
1858

TAYLOR'S 20 YEAR OLD



TAYLOR'S
PORT

DETAILS OF PRODUCTION

20 Year Old Tawny Port is fully matured in seasoned oak casks each holding about 630 litres of wine. Here, over many years of ageing, the Port wine gradually takes on its characteristic amber 'tawny' colour, slowly developing the complex mellow flavours and the smooth luscious palate which are the hallmarks of this style of port. Taylor's blends its magnificent 20 year old tawny Ports from its extensive reserves of old cask aged Ports matured in the firm's cool and tranquil cellars (known as 'lodges') in Oporto on Portugal's Atlantic coast. These Port wines are bottled when ready to drink and do not require any further ageing in bottle.

TASTING NOTES

Intense amber tawny colour. Opulent and voluptuous nose of complex spicy, jammy and nutty aromas, hints of orange flower and a fine oakiness coming from the long period of aging in cask. The palate is full of very rich and concentrated flavour and has a long mellow finish.

HOW TO SERVE

It is an excellent accompaniment to many desserts. It combines well with flavours of figs, almonds and caramel. It is an excellent compliment 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, and can be served cool in the summer.

"...Candied orange peel, raisins, figs, walnuts, tea, spice, even a whiff of old furniture. It's sweet but there's plenty of citrus freshness to balance, while the mellow finish keeps you coming back for more."

SIMON WOODS, SQUARE MEAL, NOVEMBER 2013
TAYLOR'S 20 YEAR OLD

VINTAGE

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STYLE

Port

BLEND OF GRAPES

Touriga Nacional
Touriga Francesa
Tinta Roriz
Tinta Barroca
Tinta Cão
Tinta Amarela

WINEMAKER

David Guimaraens

ALCOHOL

20%

RESIDUAL SUGAR

108g/l

