

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

**MENTZENDORFF**  
*wine shippers since*  
**1858**

# TAYLOR'S 10 YEAR OLD



**TAYLOR'S**  
**PORT**

## DETAILS OF PRODUCTION

This style of Port is fully matured in seasoned oak casks each holding about 630 litres of wine. Here, over many years of ageing, the 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 Tawny Port. Taylor's blends its magnificent 10 year old tawny 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.

## TASTING NOTES

Taylor's 10 Year Old Tawny is a superb example of the aged tawny style. Mellow and elegant, combining delicate wood notes with rich aromas of mature fruit, it is bottled for immediate drinking.

## HOW TO SERVE

A glass of chilled 10 Year Old makes a delicious aperitif, but is equally good matched to a hard, nutty cheese or a pudding such as apple pie, tarte tatin, baked figs, orange tart, caramel tart, or cooked strawberries with pepper.

"A mahogany-topaz in colour, it has a complex nose of dried fruits, roasted red bell peppers, eucalyptus and roasted nuts. Warming, cooked red fruits, roasted hazlenuts. Complex sweetness mixed with poised freshness, alcoholic strength and dense, savoury concentration."

TOM LEWIS, CAMBRIDGE WINE BLOGGER, 10 JUNE, 2014  
TAYLOR'S 10 YEAR OLD

[www.taylor.pt](http://www.taylor.pt)

<b>VINTAGE</b>
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<b>STYLE</b>
Port
<b>BLEND OF GRAPES</b>
TOURIGA NACIONAL TOURIGA FRANCESA TINTA RORIZ TINTA BARROCA TINTA CÃO TINTA AMARELA
<b>WINEMAKER</b>
David Guimaraens
<b>ALCOHOL</b>
20%
<b>RESIDUAL SUGAR</b>
107g/l

