

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF  
*wine shippers since*  
1858

# TAYLOR'S CHIP DRY



TAYLOR'S  
PORT

## DETAILS OF PRODUCTION

Taylor's Fine White Port is a blend of wines produced from white grapes grown mainly on the upper slopes of the Douro Valley. The grapes used include the Arinto, Boal (Malvasia Fina), Codega, Esgana Cão, Folgasão, Gouveio, Viosinho and Rabigato varieties. The individual wines are aged in oak vats for about three years, where they acquire mellowness and character. They are blended to produce a rich white Port in the traditional smooth, full-bodied style. 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.

## TASTING NOTES

Rich, fragrant nose with aromas of mellow fruit and hints of honey and oak. Full body; velvety palate and long flavoursome finish.

## HOW TO SERVE

Taylor's Fine White Port is best enjoyed served over ice in a tall glass, topped with tonic water and garnished with a leaf of mint and a slice of lemon. Accompanied by salted almonds or olives, it is the perfect aperitif.

VINTAGE  
NV

STYLE  
White Port

BLEND OF GRAPES  
Arinto, Boal (Semillon), Codega,  
Esgana Cão, Folgasão, Gouveio,  
Viosinho and Rabigato

WINEMAKER  
David Guimaraens

ALCOHOL  
20%

