

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

TAYLOR'S SINGLE HARVEST



TAYLOR'S®
PORT

DETAILS OF PRODUCTION

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. 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. Taylor's holds one of the most extensive reserves of very old cask aged Port of any producer. They include a collection of rare Single Harvest Ports. These are Ports from a single year which age to full maturity in seasoned oak casks and display the year of harvest on the label. Taylor's has decided to make a limited release, of a Single Harvest Port made 60 years previously.

TASTING NOTES

Core of walnut brown surrounded by a broad rim of pale gold with olive highlights. Powerful nose of extraordinary complexity and opulence, revealing multiple nuances and dimensions of aroma. First to emerge is a mellow redolence of molasses, dried fig and sultana, mingling with nutty marzipan aromas. As the wine opens up, scents of cedarwood and dried tobacco leaf appear, together with subtle spicy notes of black pepper and cardamom and a fleeting fresh hint of citrus. All this is enveloped in an powerful aura of oaky vanilla aroma, the legacy of decades of ageing in cask. In the mouth the wine is dense, round and concentrated, with a thick velvety texture, quite rich and sweet on the mid palate but then lifted by a burst of fresh acidity on the finish, which is crammed with lingering flavours of butterscotch, almond, orange marmalade and dried fruit. A beautifully balanced wine, still clean and fresh in spite of its many years of maturing in wood.

HOW TO SERVE

Taylor's 1961 Single Harvest is an excellent accompaniment to many desserts. It combines well with flavours of figs, almonds and caramel. It is an excellent complement 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.

www.taylor.pt

VINTAGE
1961

STYLE
Port

BLEND OF GRAPES
Touriga Nacional
Touriga Francesa
Tinta Roriz
Tinta Barroca
Tinta Cão
Tinta Amarela

WINEMAKER
David Guimaraens

ALCOHOL
-

RESIDUAL SUGAR
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