

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

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

# TAYLOR'S HISTORIC LIMITED EDITION RESERVE TAWNY

  
**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. This bottle was inspired by the 'bladder' shaped wine bottles manufactured in England between about 1715 and 1740. In Britain, where they were used mainly in the 1720s and early 1730s, 'bladder' wine bottles were relatively unusual but their use in continental Europe was more widespread. The particular variant on which this limited edition bottle was based, with its narrow oval profile, is often described as having a 'flat chestnut' shape. These 'bladder' bottles usually held more wine than earlier 'onion' bottles or the more cylindrical types that followed them. Like this special edition bottle, by about 1730 full sized 'bladder' bottles were made to hold around a litre of wine.

This blend was carefully put together for this limited edition from specially selected Ports from Taylor's extensive aged Tawny stocks, aged in seasoned oak Port pipes. Its character is unique for this bottling, with the characteristic Taylor's richness and with its distinctive grip on the finish. The wine is a skilfully blended Tawny Port, harmonious and balanced, with all the intensity and finesse derived from ageing in seasoned oak casks.

## TASTING NOTES

A core of deep brick red fading to russet on the rim. A beautifully mature and complex nose, full of evocative, subtle nuances. Aromas of plum, fig and sultana blend with a mellow redolence of marzipan and butterscotch. Hints of cigar box, cedarwood and leather add an exotic dimension to the nose. The wine is seductively round and smooth with discreet, beautifully integrated tannins adding an attractive dryness and grip. The wine is full of rich, fruit cake flavours with some fresh plum character emerging on the long finish. A skilfully blended Tawny Port, harmonious and balanced, with all the intensity and finesse derived from ageing in seasoned oak casks.

## HOW TO SERVE

Taylor's Historic Limited Edition Port makes a delicious dessert wine, and combines particularly well with flavours of almonds, berry fruit or dark chocolate. It can also be enjoyed as an accompaniment for rich, blue veined cheeses. It is excellent at the end of the meal, as a crowning moment of an enjoyable evening, served on its own or with a plate of walnuts or roasted almonds.

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

<b>VINTAGE</b> NV
<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%

