

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

TAYLOR'S 30 YEAR OLD



TAYLOR'S
PORT

DETAILS OF PRODUCTION

Taylor's is one of the few remaining houses to produce a 30 Year Old aged tawny Port. Selected red Ports produced in the eastern areas of the Douro Valley are matured in seasoned oak casks in Taylor's cellars in Vila Nova de Gaia. Here, the cool and damp coastal climate encourages a slow and gentle ageing process, producing aromas of great complexity and finesse.

Only every two or three years a reserve of Port with sufficient structure, fruit and power to age is laid aside to age in oak casks. Those that have reached their peak after thirty years are then blended together for balance and finesse, and to ensure consistency of quality and style. The 30 year old tawny is one such wine.

TASTING NOTES

Deep, old gold colour with hints of dried fruit and honey offsetting the rich nutty aromas. Lush, silky richness with an elegant, slightly austere quality which is quite distinctive. Subtle dried fruit flavours underly, exotic layers of caramel and nuts culminating in an endless 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.

“Flavours of figs and dried fruits, nutty almonds and layers of richer caramel makes this tawny an excellent complement to crème brûlée or a plate of wild strawberries.”

SQUARE MEAL LIFESTYLE, AUGUST 2014
TAYLOR'S 30 YEAR OLD

www.taylor.pt

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
96g/l

