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## Taylor's 20-Year-Old Tawny Port

<b>Grape Varietals:</b>	Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão, Tinta Amarela.
<b>Growing Region:</b>	Douro Valley, Portugal
<b>Head Winemaker:</b>	David Guimaraens



Taylor's is one of the most highly respected producers of aged Tawny Ports. When I last spoke with the team at Taylors', there is no hiding their passion for Port, renowned for their incredible attention to detail. I find this 20-Year-old Tawny Port, the ideal balance between the rich character of Port, with a mellow personality and lingering finish that is something to behold. This superb example of aged Tawny Port wine is crafted from selected grapes from the best vineyards of the Cima Corgo and Douro Superior.

After a gentle and focused fermentation period, the process was halted by the addition of fine grape spirit before all of the natural residual sugars had been fermented, creating a sweet, aromatic fortified wine. Individual wine parcels produced in different vintages are aged in neutral 600-litre oak casks for many years, over which time they will lose their youthful, dark red-black colour to gain the distinctive 'Tawny' colour from which the Port wine takes its name. Taylor's have extensive reserves of old cask aged Ports maturing in their cool, quiet cellars (*known as lodges*) in Vila Nova de Gaia, looking over the famed Douro River which leads to the Atlantic coast.

As this Tawny wine aged, it took on increasingly more nut flavours and become more concentrated as the barrels lose around 3% of their volume each year (*known as the Angels' share*) to evaporation. Slowly developing complexity and mellow flavours and its characteristic silky-smooth palate texture, which is a hallmark of Taylor's Port wines. This Taylor's 20-Year-Old Tawny Port is a blend created using several aged Tawny components with an average of 20 years of age in the final blend.

In the glass you will be greeted by a vibrant amber-tawny colour. The aromas are ever-so inviting, making it hard to resist. The nose is engaging and generous showcasing complex aromas of fresh five-spice, dried fruits and mixed nut aromas. Along with hints of orange rind and a fine oak note from the long period of aging in neutral large casks. In this 20-Year-Old Tawny, the fruit has mellowed to showcase subtle spices, rich nut aromas and flavours elegantly entwined resulting in fine layers of character. This 20-year-old Tawny shows fine complexity for its age and it does everything else on the palate rather brilliantly, while being medium-bodied and a silkily-smooth texture. The palate is full of engaging and concentrated flavours and has a lingering moreish finish.

This 20-Year-Old Tawny Port wine has been fined before bottling and is ready to drink when released onto the market and does not require any further ageing in bottle. *Treat yourself - this wine is definitely worth sharing.*

This Taylor's 20-Year-Old Tawny Port has 20% Alc./vol. and has 111g/L of residual sugar. No decanting required, serve in an appropriate glass at 15-16°C.

### Cellaring Potential:

Drinking perfectly this season; plus, can age, hold its character for another 5-6 years. Once opened - store in a cool place and enjoy within 2-3 months.

### Food Pairing Suggestions:

Perfect pairing with tiramisu, walnut gateaux, pecan pie, Xmas cake, brandy-snaps, chocolate eclairs, rich cheeses and figs on crackers, plus pâté on toast - *enjoy.*

***A medium-bodied, silky-textured 20Yr-Old Tawny Port, with lingering moreish flavours.***

