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*wines worth sharing*

## Taylor's 'Single Harvest' 1968 Port

**Grape Varietals:** Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Roriz, Tinta Barroca

**Growing Region:** Douro Valley - Portugal

**Head Winemaker:** David Guimaraens

This Taylor's 'Single Harvest' 1968 Port offers a unique opportunity to celebrate with an extraordinary wine in refined condition. Aged for 50 years in neutral oak - a true testament to the art of cask-ageing. Taylor's holds one of the most extensive library reserves of very old cask aged wine of any Port house - and this 1968 'Single Harvest' is the 5th edition / special bottling in the series.

The Taylor's 'Single Harvest' 1968 Port is in a classic frosted dark bottle and presented in a quality wooden box. Quantities are limited so inquires with your local wine-trader should be made sooner than later.

The winter and spring periods of 1968 were warm and dry with little rain. A very hot June caused some extreme dryness throughout the Douro. Harvest started on September 30th in most of their vineyards. The 'must' took more work than usual due to the cooler nights, but after 4-5 days the grape spirit was added, and the wine prepared for the short rest over winter and then transported in the spring down to Vila Nova di Gaia for ageing.

Taylor's 1968 'Single Harvest' has been blended using wines sourced exclusively from that year and having been matured in neutral oak casks. Aged for 5 decades and has resulted in a unique, complex and concentrated Port wine.

As you pour this Port into the appropriate glass - you are greeted by a chestnut colour at the core, surrounded by an amber edge. On the nose you are greeted by a kaleidoscope of aromas, showcasing homemade steam-pudding, moist fruit-cake, allspice and lightly roasted chestnuts.

These all transfer seamlessly onto the intense and engaging palate, rewarding your senses with harmonious flavours of raisins and sweet toffee mingle with a rich vanilla oak, walnut, marzipan and spice notes. The palate has a silky smooth texture, full of roasted nuts and butterscotch flavours. Underpinned by finely-integrated acidity which provides balance, freshness and lift into the elegant long finish. A real treat for the senses from start to lingering finish, the Port wine glides gracefully engaging all your senses and leaving your taste-buds wanting more. *Treat yourself - this wine is definitely worth sharing.*

This Taylor's 'Single Harvest' 1968 Port has 20.5% Alc./vol. and has 173g/L of residual sugar. Serve in an appropriate wine glass at 12-14°C.

### Cellaring Potential:

Drinking perfectly well now; all the ageing has been done before bottling / release. Will hold for another 7-9 years. Once open - enjoy at its best within 4-6 weeks.

### Food Pairing Suggestions:

Perfect wine pairing with almond, pecan or apple torte, poached pears w/ walnut ice-cream, crème caramel, tiramisu, crème brûlée & figs with blue cheese - *enjoy.*

***A real celebration for the senses, share with someone special.***

