



GRAPE-TO-GLASS

wines worth sharing

Taylor's 'Single Harvest' Tawny Port 1961

Grape Varietals: Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Barroca, Tinta Cão & Tinta Amarela

Growing Region: Douro Valley - Portugal

Head Winemaker: David Guimaraens

The fruit for this rare wine comes from Taylor's own vineyards in the Douro - Quinta de Vargellas, Quinta de Terra Feita and Quinta do Junco. These three iconic properties, each with their own unique character, are the cornerstone of the company's success and the main source of its unique and inimitable house style. This is a Port from a single year which has aged to full maturity in seasoned oak casks and displays 1961, the year of harvest. Referred to as a 'Colheita' - these single harvest Ports are very different to a declared 'Vintage' Port. As a Colheita will very slowly and gently age in oak casks - and this occasion six decades creating a wine of extreme complexity and delightful mellow structure.

An extraordinary wine aged gently in the cool, tranquil Taylor's cellars in Vila Nova de Gaia where the conditions are ideal for the wines to slowly develop the rich and complex aromas, characteristics of very old Tawny Port Wines. In December 2020, a very small quantity of this incredible Port was released with an exclusive limited edition of only 2,900 bottles produced.

In your glass you will be greeted by an elegant walnut colour with a halo of olive-gold highlights. This Port has a hypnotic aroma with envisaged complexity and luxury, confidently revealing aromas of molasses, dried fig and raisins mingling with a core of marzipan. Then when you go back to the glass before that first sip - you are engaged by scents of cedar and tobacco together with five-spice and cardamom and a deft hint of citrus.

Initially on the palate you are warmly introduced to silky vanilla oak flavours, a legacy of decades of ageing in cask. The wine has a beguiling intensity, though concentrated, it has an incredible velvety texture, and a mid-palate that is lifted by a burst of fresh acidity on the most rewarding finish, which leaves your taste buds enjoying butterscotch, walnut, dried fruits along with candied orange peel. A beautifully balanced wine, with still a spring in its step, even after so many years. *Treat yourself - this wine is worth sharing.*

This 1961 Taylor's 'Limited Edition' Single Harvest Tawny Port has 20% Alc./vol. No decanting required - serve gently chilled in an appropriate glass at 12° - 16°C.

Cellaring Potential:

No further ageing required, drinking now: once opened enjoy within 2 months.

Food Pairing Suggestions:

Perfect wine pairing with coffee-cream roulade & tiramisu, roasted almond, caramel or walnut cheesecake, plus blue cheese & figs and dried fruits- *enjoy.*

Treat yourself to a once in a lifetime Port.

