



GRAPE-TO-GLASS

wines worth sharing

Taylor's 40-Year-Old Tawny Port

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

Taylor's is one of the most highly respected producers of aged Tawny Ports. When you speak with the team at Taylor's, there is no hiding their passion, renowned for their incredible attention to detail. This 40-Year-old Tawny, is the ideal balance between the rich character of Port, with a mellow personality and finish that is something to behold. This superbly aged Tawny Port is crafted from the best vineyards of the Cima Corgo and Douro Superior.

After a 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 Port 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 texture, which is a hallmark of Taylor's Port wines. This Taylor's 40-Year-Old Tawny Port is a blend using several aged components with an 'average' of 40 years of age in the final blend.

The wine is instantly engaging and voluptuous across the palate confidently revealing those rich layers of flavour, starting with five-spice, caramel, nougat, and roasted almonds. Then seamlessly followed by notes of grilled peaches, butterscotch all held together with a fine oak structure coming from the long period of aging in neutral large casks. In this 40-Year-Old Tawny, the fruit has mellowed to showcase a marzipan nuance elegantly infused with dried ginger resulting in a refined and multi-layered character. This 40-year-old Tawny has such an intensity that lands so softly on the palate, with a radiance and viscous texture. Incredibly broad and engaging with concentrated flavours all culminate in a finish of remarkable length. . . .*definitely worth sharing.*

This Taylor's 40-Year-Old Tawny Port has 20% Alc./vol. and has 125g/L of residual sugar. No decanting required and serve in an appropriate wine glass at 14°- 15°C.

Cellaring Potential: *(Review 12/07/2023)

Drinking perfectly this season; plus, can age, hold its character for another 6 - 8 years. Once opened - store in a cool place and enjoy within 2 - 3 months.

Food Pairing Suggestions:

Perfect wine pairing with peach tart, caramel cheesecake, hazelnut ice-cream, carrot cake, brandy-snaps, coffee eclairs, rich cheeses, figs with honey - *enjoy.*

An alluring viscosity, a 40-Year Old Tawny with a remarkable finish.

