



# GRAPE-TO-GLASS

wines worth sharing

## Taylor's 50-Year-Old Tawny Port

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

**Growing Region:** Douro Valley - Portugal

**Head Winemaker:** David Guimaraens

This is a blend of rare wood-aged Ports matured for five decades in large oak casks, Taylor's 'Golden Age' is a very special edition Port released in limited quantities. This 50-year-old Tawny was sourced from four of their vineyard estates: Quinta de Vargellas, Quinta de Terra Feita, Quinta do Junco and Quinta do Panascal, which are located in the eastern reaches of the Douro Valley.

It must be noted that the individual wines used in the blending of this fine wine, were selected by a generation before and aged in Taylor's cellars for more than half a century in cask. If you speak with David he describes this 50-year-old Tawny Port as having reached its 'Golden Age' of maturity, the point at which it achieves perfect balance, and an exceptional complexity, smoothness and density. Remember, this Taylor's 'Golden Age' Tawny Port is a blend created using several aged Tawny components with an average of 50 years of age in the final blend.

You will be greeted by a chestnut, copper colour with a vibrant golden-amber hue. The aromas elevating from the glass are like a continuous delicate perfume mist. With primary notes of vanilla essence, dried figs, clove, nutmeg and marzipan. These are joined on the incredible viscous texture, with flavours of quince, dried apricots, lemon curd and orange chocolate all seamlessly adding a delicate richness to the wine.

After taking in another breath in your get a secondary release of flavours from the layer of wine clinging happily to all parts of your palate. Revealing grilled peaches, passionfruit, toasted coconut, honeyed almonds and butterscotch. The velvety sweet texture of this wine wraps the palate from start to its poised finish that you do not wish to end. Thankfully due to its incredible viscosity the wine lingers for an eternity, tempting you to another glass - or just leave the bottle. *'Definitely worth sharing'*.

This Taylor's 50-Year-Old Tawny Port has 20% Alc./vol. with 158g/L of residual sugar. No decanting required and serve in an appropriate wine glass at 12°- 15°C.

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

Drinking perfectly this season; plus, can age, hold its character for another 8 - 10 years. Once opened - store in a cool place and enjoy within 2-3 months.

**Food Pairing Suggestions:**

Perfect wine pairing with Cambridge burnt cream, peach tart, mango cheesecake, hazelnut ice-cream, carrot cake, rich, strong cheeses, figs with honey - *enjoy*.

***An incredible viscosity, this 50-Year Old Tawny is a 'Golden Age' of Ports.***

