Taylor's Port, Douro Valley, Portugal



TAYLOR'S CHIP DRY & TONIC



DETAILS OF PRODUCTION

For many, Taylor's is the archetypal Port house and its wines the quintessential Ports. Established over three centuries ago in 1692, Taylor's is one of the oldest founding Port houses. It is dedicated entirely to the production of Port wine and in particular, to its finest styles.

Taylor's Port was the first to produce a dry white aperitif port. Chip Dry White Port was first blended in 1934, since when it has acquired a devoted following throughout the world. Recognised as the perfect Port to make the refreshing and elegant Port and Tonic cocktail, it is now available in an elegant and practical pre-mixed 250ml can, easy to carry, ready to be savoured anywhere, allowing new moments of consumption and reaching consumers looking for convenience. The can is light, 100% recyclable, easy to carry and store.

TASTING NOTES

The finest ingredients, including a touch of lemon and mint were used to blend with Taylor's Chip Dry and tonic, to guarantee a balanced and most refreshing drink. It is bursting with character, which will surprise and delight even people unfamiliar with this outstanding Port.

How to serve

Perfect for drinking at home, in a park or on the move. Serve over ice with a slice of lemon and a sprig of mint, or simply chilled from the can!

"It's always been one of those drinks that, once you're introduced you never forget. It has a hint of lemon essence and mint added but this is well judged and the overriding flavour is the dry white port. Tasted from the can, from a glass, over ice, and with a slice of orange (my preferred style)."

PETER DEAN, THE-BUYER, MAY 2021

"I can vouch that it is highly refreshing."

JANCIS ROBINSON, JANCISROBINSON.COM, JUNE 2021

Vintage NV

STYLE

WINEMAKER
David Guimaraens

ALCOHOL 5.5%

