

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

TAYLOR'S 40 YEAR OLD



TAYLOR'S
PORT

DETAILS OF PRODUCTION

Made entirely from the grapes grown on Taylor's own properties, Taylor's is one of the few remaining houses which still produces a 40 Year Old Aged Tawny Port. Tiny quantities of this wine are made. Decades of evaporation and ageing in wood have concentrated this wine almost to an essence, producing intense and complex nutty and spicy aromas and a dense and concentrated palate full of rich mellow flavour.

TASTING NOTES

A sublime port of very great age which shows the old olive-gold hue of its many years in cask. Decades of evaporation have concentrated this extraordinary wine to an exceptional density, with a powerful nose of dried fruit, honey and a touch of spice. Impressions of nutmeg, roasted coffee and an intense nuttiness converge both in the bouquet and on the palate. The wine's rich, intense, voluptuous, almost viscous texture culminate in a finish of incredible length.

HOW TO SERVE

Taylor's 40 Year Old needs no accompaniment but could be served with the rich, nutty and fruity characters of a Comté or an aged Pecorino cheese.

"This is what great tawny port is about. No need to decant, just uncork and enjoy its intricate flavours of nuts, toffee and raisins. A rare pleasure, best enjoyed on its own, lightly chilled."

GQ MAGAZINE, 1 JULY 2011
TAYLOR'S 40 YEAR OLD

VINTAGE

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STYLE

Port

BLEND OF GRAPES

Touriga Nacional
Touriga Francesa
Tinta Roriz
Tinta Barroca
Tinta Cão
Tinta Amarela

WINEMAKER

David Guimaraens

ALCOHOL

20%

RESIDUAL SUGAR

129g/l

