

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

**MENTZENDORFF**  
*wine/shippers since*  
**1858**

# TAYLOR'S CHIP DRY



**TAYLOR'S**  
**PORT**

## DETAILS OF PRODUCTION

Taylor's was the first to pioneer dry white aperitif port. Taylor's introduced Chip Dry in 1934. Made from several traditional white grape varieties, the Malvasia Fina grape predominates. Chip Dry is produced using the traditional port wine vinification method, brandy being added to the must to halt fermentation and to preserve some of the grape's natural sugar in the finished wine. In the case of Chip Dry, the brandy is added later, when much of the sugar has been converted into alcohol, producing a port with an appetisingly crisp dry finish. The individual wines are matured separately in oak vats for between four and five years and are then blended together shortly before bottling to give balance and character. Several years of ageing in oak vat and careful blending complete the fresh fruit flavours with an elegant, complex nuttiness.

## TASTING NOTES

Pale, straw colour. Delicate nose combining fresh fruit fragrances with the mellow aromas and hints of oak of a traditional white port. Fresh, lively palate, with good flavour and crisp, dry finish.

## HOW TO SERVE

Chip Dry White Port is a stylish and sophisticated aperitif, the perfect introduction to a relaxed meal. It is best served chilled in a large Port glass and accompanied by marinated olives or salted almonds. Chip Dry can also be used to make a refreshing and original summer drink by mixing one part of Chip Dry white Port with two parts of chilled Tonic water, adding a sprig of fresh mint or a twist of lemon.

*"This is a great aperitif Port, served with ice and with tonic. It is in a dry style, crisp and with a touch of tangy minerality as well as light acidity, boosted by the bite of spirit. Drink it now." 90 points*

**ROGER VOSS, WINE ENTHUSIAST, JANUARY 2019**  
**TAYLOR'S CHIP DRY**

[www.taylor.pt](http://www.taylor.pt)

**VINTAGE**  
NV

**STYLE**  
White Port

**BLEND OF GRAPES**  
Malvasia Fina  
Viosinho

**WINEMAKER**  
David Guimaraens

**ALCOHOL**  
20%

**RESIDUAL SUGAR**  
34.6g/l

