

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

TAYLOR'S FINE RUBY



TAYLOR'S®
PORT

DETAILS OF PRODUCTION

Taylor's Fine Ruby a blend of full bodied Port wines aged for around two years in large oak vats in Taylor's cellars, or 'lodges', in Vila Nova de Gaia.

As they age, they gain smoothness and elegance while retaining their fruitiness, intensity and youthful ruby colour. They are then blended together for balance and consistency. With its firm tannins and concentrated fruitiness, Fine Ruby is perfect for the classic port-and-cheese combination.

TASTING NOTES

Stylish fruity nose, full of intense concentrated blackcurrant and cherry aromas. Full bodied and firm, the palate is crammed with luscious black fruit flavours.

HOW TO SERVE

It is particularly good with blue-veined and richly flavoured soft cheeses. It also pairs well with berry fruit and dark chocolate flavours and, like all red Ports, makes an excellent after dinner drink.

VINTAGE
NV

STYLE
Port

BLEND OF GRAPES

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

WINEMAKER
David Guimaraens

ALCOHOL
20%

RESIDUAL SUGAR
103.1g/l

