

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

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

# TAYLOR'S FINE TAWNY



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

## DETAILS OF PRODUCTION

Taylor's Fine Tawny is drawn from wines selected for their smoothness and mellow character. These are aged for up to three years in oak casks in Taylor's cellars in Vila Nova de Gaia. The individual wines are then blended together a few months before bottling for balance and completeness.

## TASTING NOTES

Pale brick colour with broad amber rim. Mellow nose of succulent ripe berry fruit with aromas of butterscotch, figs and prunes interwoven with attractive nutty and spicy aromas. Smooth and round on the palate, full of rich strawberry jam flavours.

## HOW TO SERVE

Drunk predominantly as an aperitif. For those preferring a lighter style, this versatile port can also be enjoyed after meals. Bottled when ready to drink and does not require any further ageing in bottle.

**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**  
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