

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

TAYLOR'S VERY VERY OLD PORT



TAYLOR'S®
PORT

DETAILS OF PRODUCTION

The VVOP is the latest in a series of limited releases of very fine and rare Ports drawn from Taylor's treasury of very very old cask-aged reserves. This unique blend is one of the oldest wines released to date, encapsulating some wines older than 80 years of age. It is made from a selection of rare lots matured in wood in Taylor's cellars, some of which have been concentrating since before the Second World War.

The sublime, complex character of Taylor's VVOP was born of a magical interaction with the oak casks, in which the wine has been nurtured over many decades of ageing in the company's cellars. It represents the legacy of ancestral knowledge passed down through generations: the skill of Taylor's practiced team of coopers, who crafted the casks and maintained them over the years; the expertise of the cellar masters, who cared for the wine during its decades in the cellar and the art of the blenders who have given the VVOP its exceptional balance and finesse.

TASTING NOTES

Deep chestnut brown at the centre gradually fading to amber and a narrow edge of pale straw at the rim. The age of this magical Port is immediately evident. It represents the pinnacle of what long wood ageing can achieve particularly when skilful blending provides additional definition and symmetry. The nose is intense but finely constituted and the aromas remarkably delicate and ethereal given its great age. Undertones of butterscotch, dried figs and freshly ground coffee intermingle with marzipan and sultana to give the wine an opulent, plum pudding character but this remains discreetly in the background and is lifted by fresh notes of orange peel and apricot. Hints of vanilla, cedar wood and cinnamon provide a subtle spicy redolence. On the palate the wine has a light touch displaying bright acidity and perfect balance but holds massive reserves of aroma which emerge on the long finish. Very few Ports retain such balance and finesse after so many years maturing in cask. Experiencing the Taylor's VVO is a rare privilege.

HOW TO SERVE

This wine is ready to drink and does not require decanting. The bottle should be kept upright, protected from light and at a cool and constant temperature. Served slightly chilled, between 12°C to 16°C: optimum drinking time after opening the bottle is two months. Taylor's Very Very Old Tawny is best served after a meal, slowly treasured as a dessert in its own right. It also combines beautifully with the flavours of figs, almonds and caramel. A decadent crème brûlée or even wild strawberries.

VINTAGE
NV

STYLE
Port

WINEMAKER
David Guimaraens

ALCOHOL
20%

RESIDUAL SUGAR
150 g/dm³

TOTAL ACIDITY
6.42 g/dm³

