

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

MENTZENDORFF
wine shippers since
1858

TAYLOR'S CHEF EDITION OLIVE OIL



TAYLOR'S®
PORT

DETAILS OF PRODUCTION

Taylor's Chef Edition is a truly extraordinary olive oil. Produced from the estates of Quinta de Vargellas, Quinta de Terra Feita and Quinta do Junco, the same properties that produce the prized Taylor's Vintage Ports. Interweaved into these vineyards are 17 hectares of olive trees, most notably: Madural, Cordovil, Verdeal Trasmontana, Molar and Cobrançosa varieties.

The harvest is manual and takes place in November, the ideal time to pick the olives to produce the desired oil. To maintain maximum flavour and freshness from the olives, the time between picking and milling is kept to a minimum with the olives milled on the same day as they have been picked. To make the finest extra virgin olive oil, the olives are cold pressed. This preserves all its natural flavours, produces a low level of acidity and maintains its high nutritional value. The climatic year in the Douro was perfect to produce premium quality extra virgin olive oil. It followed a difficult year in 2022 and benefited from higher-than-expected rainfall, 880.2mm in Pinhão, where on average it rains 640mm. It is important to remember that our olive farming is dry farmed and totally dependent on natural rainfall.

TASTING NOTES

Prized for its fragrance, richness of flavour, piquancy and remarkable quality, it boasts a velvety texture and harmonious balance and it will add a unique character to your culinary masterpieces. It is an essential ingredient that can bring all the flavours in a dish together, creating balance and harmony. Elevate your culinary experiences with Taylor's Chef Edition.

STYLE

Extra Virgin Olive Oil

BLEND OF OLIVES

Verdeal

Cobrançosa

Negrinha

Madural

