

TAYLOR'S PORT, DOURO VALLEY, PORTUGAL

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

# TAYLOR'S LBV 2018



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

## DETAILS OF PRODUCTION

Taylor's were pioneers of the LBV category, developed to satisfy the demand for a high quality ready-to-drink alternative to Vintage Port for everyday consumption. Unlike Vintage Port, which is bottled after only two years in wood and ages in bottle, LBV is bottled after four to six years and is ready to drink when bottled. Taylor's continues to lead the LBV category of Port worldwide, in spite of the fact that many other shippers now also produce an LBV. The wines used to blend Taylor's LBV were drawn from a reserve of some of the best full bodied red Ports, produced at the 2018 harvest, from grapes grown on Taylor's own vineyards and on other top properties in the Cima Corgo and Douro Superior areas.

## TASTING NOTES

Deep ruby core with vivid ruby rim. The nose is very fine and multi-layered, underpinned by rich strawberry jam aromas and lifted by resinous herbal notes, fresh scents of cedarwood and hints of bracken and woodland floor. There is also a discreetly sensuous dimension, a luxurious redolence of leather and mocha coffee. In contrast, and in keeping with the Taylor house style, the palate has an attractive edge of austerity with taut wiry tannins providing a firm grip to the long finish which delivers a surge of rich berry fruit flavour. A beautifully refined wine, poised and complete, displaying a complexity comparable with that of a mature classic vintage port. A beautiful expression of the 2018 vintage with its accent on elegance and finesse.

## HOW TO SERVE

The wine benefits from being served between 16°C to 18°C. The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy. Optimum drinking time after opening the bottle is two months.

Taylor's LBV is the perfect finish to any meal. It does not need to be decanted and should be served in a generously proportioned wine glass so that its rich fruity nose can be enjoyed to the full. Excellent with fully flavoured cheeses, especially blue cheeses such as Stilton or Roquefort. It is also delicious with desserts made with chocolate or berry fruits.

<b>VINTAGE</b> 2018
<b>STYLE</b> Port
<b>WINEMAKER</b> David Guimaraens
<b>ALCOHOL</b> 20%
<b>RESIDUAL SUGAR</b> 99 g/l

