



## Taylor's Porto Tawny 30 years

Taylor`s

<b>Type</b>	Port wine
<b>Origin</b>	Portugal, Douro
<b>Producer</b>	Taylor`s Porto
<b>Classification</b>	Douro DOC
<b>Expansion</b>	30 years in wooden barrels
<b>Contents</b>	75 cl
<b>Serving temperature</b>	16 - 18 ° C
<b>Alcohol content</b>	20 %
<b>Article no</b>	78099703

### Comments

Taylor's is one of only a few houses still making a 30 Year Old Tawny. Selected red ports from the eastern areas of the Douro Valley are matured in used small oak casks at Taylor's Lodges in Vila Nova de Gaia. The cool, humid coastal climate supports a particularly gentle and slow aging process that produces aromas of impressive complexity and finesse.

### Pairing

The longer they mature, the more intense their aromas of nuts, caramel and fine oak become. If pairing Tawny with cheese, serve slightly chilled with Comté or aged Pecorino. The nutty, fruity character of these varieties goes perfectly with the ripe port wine aromas. As a dessert partner, Tawny accompanies a crème brûlée, fine almond or pecan cake or (almost better) apple crumble with vanilla ice cream.

### Tasting notes

Aromas of ripe figs, candied fruits, juicy plums, dark espresso and spicy liquorice on the nose. Harmony and balance dominate the palate, sweet vanilla and fine spiciness accompany the lingering finale. The older the bottlings, the more intense and complex the sensory impressions become and show the quality of the work done at Dow's.