



TAYLOR'S®



20 YEAR OLD TAWNY PORT

BACKGROUND INFORMATION

For many Taylor's is the archetypal Port house and its wines the quintessential Ports. Family managed since its foundation in 1692, it has remained entirely dedicated to quality Port production throughout its history. Taylor's owns three great vineyards in the Douro, Quinta de Vargellas, Quinta de Terra Feita and Quinta do Junco. All are categorised grade A – the highest possible rating. These three iconic properties, each occupying a distinct geographic location and with their own unique character, are the cornerstone of the company's success and the main source of its unique and inimitable house style.

THE WINE

Taylor's 20 Year Old Tawny is a magnificent, finely constituted old tawny blend, produced in limited quantities. Selected red Ports produced in the eastern areas of the Douro Valley, are matured in oak casks in Taylor's cellars in Vila Nova de Gaia. Here the cool and damp coastal climate encourages a gentle ageing process producing aromas of great complexity and finesse. In the 20 Year Old tawny, the fruit has mellowed further than in the 10 Year Old, and the spicy, nutty aromas of ageing are more powerful and intense. Like the 10 Year Old, the 20 Year Old is bottled when ready to drink and does not require any further ageing in bottle.

TASTING NOTES

Intense amber tawny colour. Opulent and voluptuous nose of complex spicy, jammy and nutty aromas, hints of orange flower and a fine oakiness coming from the long period of aging in cask. The palate is full of very rich and concentrated flavour and has a long mellow finish.

STORAGE

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.

SERVING

The wine benefits from being served slightly chilled, between 12°C to 16°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.



PRESS COMMENTS

- Wine Spectator Insider, 2018 - 95 Points
- Neal Martin, Vinous, 2018 - 91 Points
- Josh Greene, Wine & Spirits, 2016 - 94 Points

"A complex and satisfying Tawny, this sits on the cusp of maturity with freshness continuing to infuse its deepening flavours. That freshness arrives in bold scents of orange zest and juicy citrus flavors, while the maturity mellows those flavours into layers of Marcona almond, date and sweet oak-smoke notes. It finishes with a hint of schist in the tannins. For fruit and cheese at the end of a meal."

- Mark Squires, The Wine Advocate, 2015 - 93 Points

- Anthony Gismondi, gismondionwine.com, 2011 - 94 Points

"Somehow this wine is always fresh and intense despite its average age of two decades. We love the toffee/vanilla orange rind nose; the attack is opulent and complex offering up spicy, nutty, fiery, tea flavours with a delicious mellow vanilla finish. It is an exquisite piece of work that transcends the humble nature of grape."

- International Wine Challenge, 2013 - Silver

- Wine Access Magazine, 2009 - 94 Points

"If the Taylor's 10 is a reference, the 20 is simply outstanding. The additional age of the wine is highlighted by wonderfully complex, evolved dried fruit, spice, earth, toasted nuts and raisined aromas. The palate is full, rich, complex and powerful, with balanced sweetness, acidity and endless finish. Without question, a classic of the category."

- Toronto Life, 2007 - 92 Points

"Pale pinkish-tawny colour shows it's a little less mature than others. Complex and intriguing bouquet of date, walnut, tea, dried cedar bough, orange and honey. Smooth, sweet, delicate texture. Excellent length, with very spicy finish."

PAIRING SUGGESTIONS

Taylor's 20 Year Old is an excellent accompaniment to many desserts. It combines well with flavours of figs, almonds and caramel. It is an excellent complement for a crème brûlée or a plate of wild strawberries. It may also be appreciated on its own, at the end of the meal, with walnuts or dried fruit.