

325TH ANNIVERSARY LIMITED EDITION



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.

To mark the 325th Anniversary of the foundation of the house we have decided to release Taylor's 325th Anniversary Limited Edition Port. This unique blend has been made from the extensive reserves of tawny stocks stored in the firm's lodges in Vila Nova de Gaia.

Wines that were destined for ageing as 10, 20, 30 and 40 Year Old Tawny lots have been carefully selected by Taylor's Head winemaker, David Guimaraens and blended to form this opulent and seductive aged tawny.

The bottle, is based on a unique late 17th Century sealed bottle, first made at about the same time as the foundation of Taylor's in 1692. It is the earliest example of an intact bottle bearing the merchant's mark, in this case the '4XX' Symbol still used as the Taylor's trademark to this day.

This opulent and seductive aged tawny is a fitting tribute to Taylor's 325th anniversary and to the firm's expertise in ageing and blending the finest cask aged ports.

Press Comments

Decanter, May 2017 – 94 Points

Lifted but dense dried and candied fruit nose along with chocolate-covered coffee beans and Christmas baking spices. Multilayered, plush palate with a concentrated, juicy, bright mulberry core of acidity surrounded by rich sticky toffee pudding and warm gingerbread notes. Complex but approachable – a delicious tawny.

James Suckling.com, June 2017 – 93 Points

Wine Enthusiast Magazine, July 2017 – 97 Points

Tasting Notes:

Deep chestnut brown core encircled by a narrow brick rim. A rich figgy nose with a background of toffee and mocha, notes of plum and apricot, spicy hints of blackpepper, nutmeg and fleeting scents of jasmine, all come together in a heady complex harmony. Dense and luscious on the palate, with a wonderful velvety smoothness. The mellow flavours of butterscotch and molasses merge with rich jammy red berry flavours, a perfect blend of youth and maturity.



Serving Suggestions

Taylor's 325th Anniversary Limited Edition Port makes a delicious dessert wine, and combines particularly well with flavours of almonds, berry fruit or dark chocolate. It can also be enjoyed as an accompaniment for rich, blue veined cheeses. It is excellent at the end of the meal, as a crowning moment of an enjoyable evening, served on its own or with a plate of walnuts or roasted almonds. It benefits from being served slightly chilled, particularly in warm weather.