

SELECT RESERVE PORT



TAYLOR'S®

Background Information

Taylor's Select Reserve Port is blended from red wines produced in the Baixo Corgo and Cima Corgo areas of the upper Douro Valley, chosen for their depth of colour, intense fruit and full, firm palate. These wines are matured for about three years in oak vats, where they soften and develop without losing their fresh, intense fruity character and their deep ruby colour.

Taylor's Select Reserve is bottled for immediate drinking.

Serving Suggestions

Taylor's Select Reserve is very well suited for the classic port and cheese combination.

A good farmhouse cheddar would be perfect. It is also delicious with desserts made from dark chocolate or berry fruit.

Tasting Notes:

Deep ruby-red colour, with garnet rim. Classic intense black fruit nose. Firm, vigorous, full-bodied palate, with powerful fruit flavours and a long finish.

