

FINE WHITE PORT



Background Information

Taylor's Fine White Port is a blend of wines produced from white grapes grown mainly on the Upper slopes of the Douro Valley. The grapes used include the Arinto, Boal (Malvasia Fina), Codega, Esgana Cão, Folgasão, Gouveio, Viosinho and Rabigato varieties. The individual wines are aged in oak vats for about three years, where they acquire mellowness and character. They are blended to produce a rich white port in the traditional smooth, full-bodied style.

Press Comments

Anthony Gismondi, Vancouver Sun – December 2011 – 91 points

“Is a mix of obscure white grapes grown mainly on the upper slopes of the Douro Valley, aged in oak vats for about three years. Taylor pioneered dry white aperitif port more than 60 years ago under the Chip Dry label, first blended in 1934 but “The Special White Port” is a much sweeter version. Look for a fresh floral anise nose with bits of vanilla and caramel throughout. It's delicious served over ice with a slice of lemon and a touch of soda. The ice and the soda reduce the alcohol and the lemon freshens the palate.”

Serving Suggestions

Taylor's Fine White Port is traditionally served chilled as an aperitif. It can also be drunk – poured over ice in a glass, topped up with tonic and a leaf of fresh mint. Accompanied by salted almonds or olives, it is the perfect aperitif.

Tasting Notes:

Rich, fragrant nose with aromas of mellow fruit and hints of honey oak. Full body; velvety palate and long flavoursome finish.

