



TAYLOR'S®



GOLDEN AGE 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

Blended from rare wood-aged ports matured for five decades in oak casks, Taylor's Golden Age is a special collector's edition port released in very limited quantities. This 50-year-old Tawny was sourced in the eastern reaches of the Douro Valley, location of many of the finest vineyard estates and traditional source of the most long-lasting wines. Prior to blending, the individual wines were aged in Taylor's cellars in seasoned oak casks specially selected and set aside by the firm's team of expert coopers. After half a century in cask, this exceptional wine has reached its 'Golden Age' of maturity, the point at which it achieves perfect balance, a magical complexity and a seductive smoothness and density. Taylor's Golden Age Very Old Tawny is the perfect wine with which to commemorate a half century, be it a 50th anniversary or a five-decade landmark.

TASTING NOTES

Chestnut, copper colour core with a light golden rim. The primary aromas are elegant, rich and very delicate. Notes of rum and raisin, clove, nutmeg and a hint of cracked black pepper. Prunes, quince and apricot dance on your palate as the zest of lemon and orange deliver a freshness of acidity to balance the richness of the wine. Notes of scorched pineapple, passion fruit and lychee balance beautifully with the toasted coconut, almonds and butterscotch. The texture and weight of the wine wraps the palate and finishes bright, fresh and poised. The wine lingers for an eternity, beckoning you in for more.



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.

PAIRING SUGGESTIONS

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