



TAYLOR'S®



CHIP DRY PORT

BACKGROUND INFORMATION

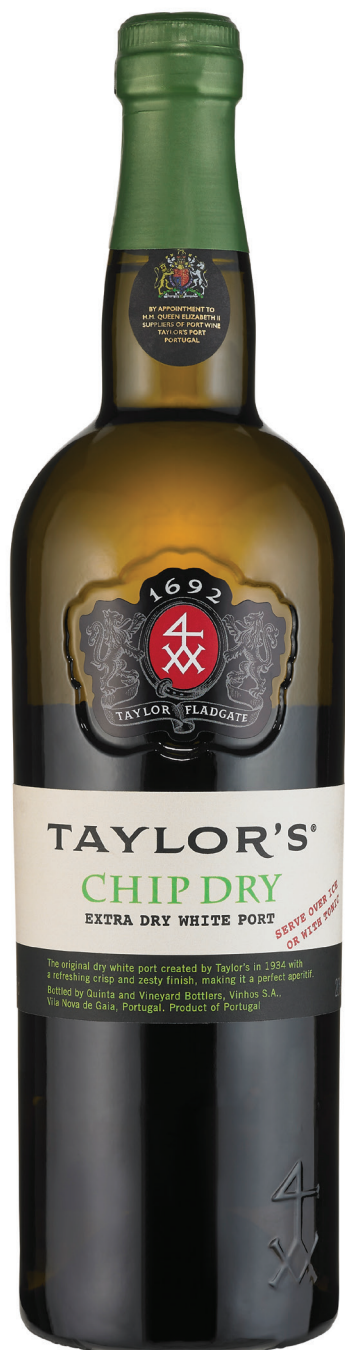
For many Taylor's is the archetypal Port house and its wines the quintessential Ports. Family managed since its foundation in 1692, it has remained entirely dedicated to quality Port production throughout its history. Taylor's owns three great vineyards in the Douro, Quinta de Vargellas, Quinta de Terra 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 was the first to pioneer dry white aperitif Port. Chip Dry White Port was first blended in 1934, since when it has acquired a devoted following throughout the world. Chip Dry is made from selected dry white Ports produced from grapes grown in the Douro Superior (the eastern area of the Douro Valley). Although several white grape varieties are used, the Malvasia Fina grape predominates. Chip Dry is produced using the traditional Port wine vinification method, brandy being added to the must to halt fermentation and to preserve some of the grape's natural sugar in the finished wine. In the case of Chip Dry, the brandy is added later, when much of the sugar has been converted into alcohol, producing a Port of unusual dryness. The individual wines are matured separately in oak vats for between four and five years and are then blended together shortly before bottling to give balance and character.

TASTING NOTES

Pale, straw colour. Delicate nose combining fresh fruit fragrances with the mellow aromas and hints of oak of a traditional white Port. Fresh, lively palate, with good flavour and crisp, dry finish.



PRESS COMMENTS

• **Joanna Simon, Sunday Times Style, 2004**

"Like a puppy, Port is not just for Christmas. This summer, try white Port and tonic. On its own most white Port is leaden, but tonic transforms it into a real refresher. Pour a generous measure of White Port into a tumbler, top up with tonic and plenty of ice, add a curl of lemon peel or a spring of mint. Bring on the bowls of salted almonds and olives and enjoy."

• **Anne Pickles, Yorkshire Evening Post, 2004**

"... dry fruity taste and makes an unusual but surprisingly good aperitif. Those in the know reckon that when served chilled it is preferable to a pre-dinner gin and tonic since it enlivens the palate rather than subduing it with the scented sweetness of a cocktail..."

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 chilled, between 6°C to 10°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 one month.

PAIRING SUGGESTIONS

Taylor's Chip Dry 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.