



# TAYLOR'S®



## 30 YEAR OLD TAWNY 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 is one of the few remaining houses to produce a 30 Year Old aged tawny Port. Selected red Ports produced in the eastern areas of the Douro Valley, are matured in seasoned oak casks in Taylor's cellars in Vila Nova de Gaia. Here the cool and damp coastal climate encourages a slow and gentle ageing process, producing aromas of great complexity and finesse.

### TASTING NOTES

Deep, old gold colour with hints of dried fruit and honey offsetting the rich nutty aromas. Lush, silky richness with an elegant, slightly austere quality which is quite distinctive. Subtle dried fruit flavours underly, exotic layers of caramel and nuts culminating in an endless finish.

### 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 30 Year Old is an excellent accompaniment to many desserts. It combines well with flavours of figs, almonds and caramel. It is an excellent for a crème brûlée or a plate of wild strawberries. It may also be appreciated on its own, at the end of the meal, with walnuts or dried fruit.



### PRESS COMMENTS

• **Sommelier Edit Awards 2023, 91 Points:**  
*Sweet with loads of almond skin, caramel and blended raisins. Really lovely with hints of maple syrup and a long salty finish. Nuts, fig, dried nuts, spice warming and Christmas spice. Delicious.*

• **James Suckling, TOP 100 Wines of Portugal #56**

• **James Molesworth, Wine Spectator, 2023 - 94 Points**

*"Alluring, with buckwheat, singed cinnamon and sandalwood notes out front, backed by notes of hazelnut husk, Boston brown bread and sesame. Features a flash of green tea through the finish, which has a live wire of acidity harnessing everything. Drink now. —J.M."*

• **James Suckling.com, 2023 - 95 Points**

• **Neal Martin, Vinous, 2018 - 94 Points**

• **Wine & Spirit, 2017 - Best Wine**

• **Josh Greene, Wine & Spirits, 2016 - 93 Points**

• **Kim Marcus, Wine Spectator, 2016 - 92 Points**

*"Suave and elegant, with lively acidity to the butterscotch, caramel, hazelnut and custard flavours, stretching into the plush midpalate. The long finish is spicy and fresh."*

• **Mark Squires, 2015 - 94 Points**

*"This has that wonderful concentration of flavour, the molasses, the touch of treacle and the extra complexity that you don't always get with young Tawnies. Its combination of power, concentration and complexity also means that it lingers endlessly on the finish. It's one of those wines you will be able to smell on anything it touches for much of the evening. That's worth the price of admission for me. This is wonderfully constructed with that long, intensely flavourful finish. Dig in."*

• **Int. Wine Challenge, 2013 - Gold**

*"Notes of Christmas cake fruit; elegant with aromas of toasted almonds, marmalade and orange peel. Fresh intensity."*

• **Wine Access, 2012 - 93 Points**

*"You don't see a lot of 30 Year Old aged tawny Port on Canadian wine shop shelves so kudos to Taylor Fladgate for still producing the style. Expect an old tawny/gold colour that previews a fresh, nutty dried fruit nose flecked with butterscotch/caramel notes. The attack is rich and smooth with a raisin-y mix of crème brûlée flavours supported by nutty coffee bean notes. You will love the silky texture and long smooth complex impressive finish. A meal in itself."*

• **Wine & Spirits Magazine, 2005 - 95 Points**

*"Beguiling concentrated flavours of dried nectarines and cherries, apricots and marmalade. Smoky tones perfume the nose. This is a seriously rich, mature, complex Tawny with a never ending finish."*