

40 YEAR OLD TAWNY PORT



TAYLOR'S®

Background Information

Taylor's 40 Year Old Tawny is a very rare old tawny blend, produced in limited quantities. Selected red ports produced in the eastern areas of the Douro Valley, including Taylor's own estates, 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.

The 40 years of ageing in wood have concentrated this wine almost to an essence, producing intense and complex nutty and spicy aromas and a dense and concentrated palate full of rich mellow flavour.

The 40 Year Old tawny is bottled when ready to drink and does not require any further ageing in bottle.

Press Comments

Wine & Spirits Magazine, December 2016 – 96 Points

This wine has reached Tawny nirvana, all of its elements in harmony, its age a ghost of red fruit, its alcohol transformed into texture. It doesn't suffer from oxidation, though it buzzes with richness, the flavours lasting on silken orange and fresh almond. Rather than the heat of Douro schist in August, it has the cool stoniness of the cellar where it evolved. Saturated with pleasure.

International Wine Challenge, May 2013 – Gold Medal

'burnished copper – delicate dried fruit on the nose. Great balance and length with a gorgeous silky finish. Delicacy and finesse.'

Wine Access Magazine, Top 101 Wines of 2012, December 2012 – 5th out of 101

Robert Parker, The Wine Advocate, February 1995

"It is my opinion that Taylor's ports are the best of this type. When tasted against other tawnys, they all exhibit more aromatic personalities, greater fruit and ripeness, and a wonderful sweetness and length."

Wine Enthusiast, December 2006, Top 100 Wines of 2006 – 95 points

"A superb wine, elegance and weight combined masterfully. It has all the right mature flavours, ripe fruit, intense marmalade and concentration. This is a wine with a great reputation, and the taste doesn't let that reputation down."

Decanter Gold Award, over £10 Port award, 2008

"A masterpiece in grape quality, ageing and blending. To attain longevity of more than 40 years in cask is to be celebrated. To achieve Gold in this category at competition is remarkable. The Taylor's 40 Year Old is quite simply – unique – with intense, powerful cake spice aromas and rich prune and walnut concentration."

Tasting Note:

A sublime port of very great age which shows the old olive-gold hue of its many years in cask. Decades of evaporation have concentrated this extraordinary wine to an exceptional density, with a powerful nose of dried fruit, honey and a touch of spice. Impressions of nutmeg, roasted coffee and an intense nuttiness converge both in the bouquet and on the palate. The wine's rich, intense, voluptuous, almost viscous texture culminate in a finish of incredible length.

Serving Suggestions

It is an excellent accompaniment to many desserts. It combines well with flavours of figs, almonds and caramel. It is an excellent compliment 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, and can be served cool in the summer.

