

Taylor's 10 Year Old Tawny Port N.V.



Region

The demarcated region for Port wine follows the steep, winding river of the Douro. The region for centuries has had a history of viticulture created in harsh conditions, constantly fighting with the natural geography of the land. The region was founded in 1756 by the then Prime Minister, making the Douro region one of the oldest demarcated wine regions in the world. Beginning 75km east of the coastal city of Oporto at Barqueiros and stretching to the town of Barca d'Alva at the Portuguese - Spanish border. The region is then divided into three regions; Baixo Corgo (lower Corgo), Cima Corgo (Upper Corgo) and Douro Superior. Each sub region is separated by natural frontiers which gives them their own distinctive style and therefore allowing the Douro to produce a multitude of styles of Port wine.

Producer

The first Taylor joined in 1816, followed later by a Fladgate and a Yeatman. Taylor's is the only Port wine shipper to remain completely independent throughout its history. British ownership continues to this day, when, after the last Yeatman, Dick, died in 1966, the firm passed via his widow to her nephew, Alistair Robertson. Adrian Bridge, Alistair's son-in-law, is the current Managing Director. David Guimarãens leads the winemaking team that is responsible for maintaining Taylor's position as a premium Port wine producer. Taylor's was the first to commercialise a Single Quinta (Estate) Vintage with their 1958 Quinta de Vargellas. Taylor's were one of the first shippers to offer a 10 & 20 year old Aged Tawny ports and in the early 1970's it pioneered the Late Bottled Vintage (or LBV) style. In addition to Vintage Port, Taylor's has also enjoyed considerable success with its Quinta de Vargellas, under which label Vintage wine is made in good years that have not been declared. The range has been augmented by the 116-hectare Quinta de Terra Feita in the Pinhão valley and Quinta do Junco, Vila Nova da Gaia and Xisto. The Port wines are typically closed and austere when young; it is only with adequate ageing that they loosen up and offer their subliminal qualities. Worth waiting for, though, to secure stocks one is best advised to buy young.

Tasting Notes

An exceptionally fine old tawny port blended from elegant and smooth aged port

Technical Information

Country	Portugal
Region	Portugal - fortified
Grape(s)	
Type	Red
Style	Luxurious
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Medium
Alcohol Content	20%
Closure Style	Cork
Organic/Biodynamic	No
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



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