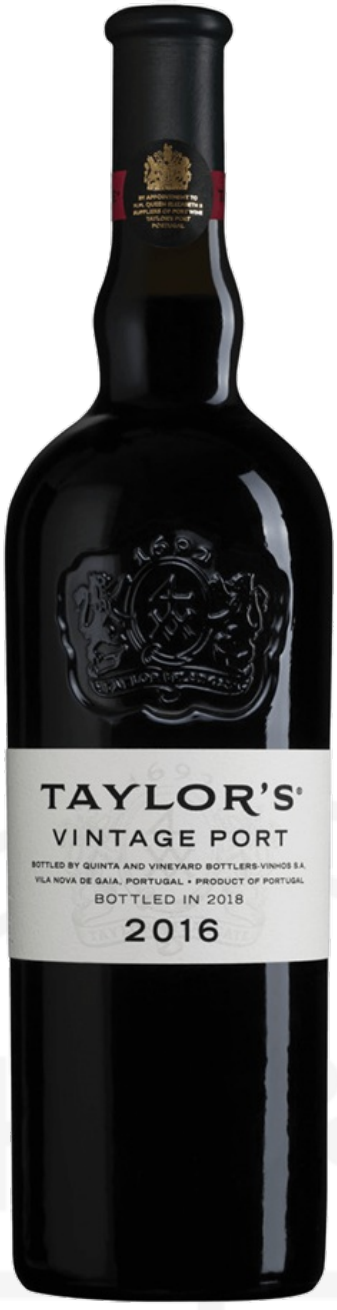
HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Taylor's Vintage Port 2016,

Price	£81.49
Code	TAYL175

Regarded as the benchmark for Port wines, Taylors arguably sits alone at the top of a very crowded tree when it comes to quality and structure of wines. Founded in 1692, this family owned company makes wines of great richness, robust firm character and ethereal character, capable of longevity and delectable richness.



Tasting Notes:

Deep purple black with a narrow magenta rim. High notes of pure, intense woodland fruit with lively accents of green apple, fresh plum and raspberry. Around this core of bright, singing fruit is a heady aura of gumcistus and wine herbs. On a deeper register, exotic notes of cedarwood and jasmine provide an additional dimension of complexity. The wine has an attractive leanness and muscularity with sinewy, linear tannins that integrate seamlessly into the mid palate and then re-emerge to hold the wine in a confident grip. Energised by racy acidity, the intense berry flavours continue to build into the long finish. Although the keynotes are refinement and poise, the wine displays the restrained vigour and stamina that are the hallmarks of the Taylor style

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Specification	
ABV	20.5%
Size	75cl
Drinking Window	Drink from 2043 through to 2070
Country	Portugal
Region	Douro Valley
Type	Fortified Wine
Grape Mix	Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Barroca, Tinta Cão, Tinta Amarela
Genres	Fine Wine
Vintage	2016
Style	Sweet
Body	Rich and full flavoured
Producer	Taylor's Port
Producer Overview	For many, Taylor's is the archetypal Port house and its wines the quintessential Ports. Established over three centuries ago in 1692, Taylor's is one of the oldest of the founding Port houses. It is dedicated entirely to the production of Port wine and in particular to its finest styles. Based in Oporto and the Douro Valley the company is closely involved in all stages of the production of its Ports, from the planting of the vineyard and the cultivation of the grapes to the making, ageing, blending and bottling of the wines. **Read more online**
Closure Type	Cork
Food Matches	Enjoy this wine with stilton, blue veined French cheese, walnuts or a treacle tart.
Press Comments	Decanter Magazine, December 2018, 96/100 points.