



TAYLOR'S®

10 YEAR OLD TAWNY PORT

Background Information

Taylor's 10 Year Old Tawny is a superb example of an aged tawny port, made from selected red ports grown in the best vineyards of the Cima Corgo and Douro Superior. The individual wines are laid down to age in oak casks of about 630 litres capacity for an average of 10 years, during which time they lose their initial dark purple-black colour and take on the delicate "tawny" hue from which the wine takes its name.

Mellow and elegant, combining delicate wood notes with rich aromas of mature fruit, Taylor's aged tawnies are bottled for immediate drinking.

Press Comments

International Wine Challenge, May 2013 – Silver Medal

Susy Atkins, Sunday Telegraph, December 2010

"This rich but beautifully rounded Tawny has many fans, probably for the gorgeous notes of chocolate and prune. Serve very lightly chilled with a nutty or coffee-flavoured gateau."

Robert Parker, Wine Advocate, February 1995 – 93 points

"It is my opinion that Taylor's tawny ports are the best of this type. When tasted against other tawnies, they all exhibit more aromatic personalities, greater fruit and ripeness, and a wonderful sweetness and length. The 10 Year Old Tawny is a personal favorite as well as the best bargain among these ports."

Anthony Gismondi, Vancouver Sun, December 2011 – 1 of the best 6 value wines of 2011

"The colour is pleasingly tawny; the nose infatuating. Look for bits of almonds, dark chocolate, toffee and spice with superb sweetness and length. The finish is long, silky and polished with more toffee, orange and fig notes. Serve slightly chilled fireside with walnuts or try it with an almond cake."

Joanna Simon, Sunday Times Style, November 2008

"Port is not usually served with creamy puddings, but Taylor's 10 Year Old Tawny, served slightly chilled, as all Tawny should be, is a surprisingly nifty match."

Jonathan Ray, The Independent Insider, June 2008

"This gloriously nutty Port is as delicious served chilled on a summer's evening as it is by the fireside in winter. No need to decant, just enjoy."

Serving Suggestions

Taylor's 10 Year Old makes a delicious dessert wine, and combines particularly well with flavours of almonds, berry fruit or dark chocolate. It can also be enjoyed as an accompaniment for rich, blue veined cheeses. It is excellent at the end of the meal, as a crowning moment of an enjoyable evening, served on its own or with a plate of walnuts or roasted almonds. It benefits from being served slightly chilled, particularly in warm weather.



Tasting Notes:

Deep brick colour with amber rim. Rich and elegant nose combining aromas of ripe berry fruit with a delicate nuttiness and subtle mellow notes of chocolate, butterscotch and fine oak wood. Smooth and silky on the palate and full of ripe figgy, jammy flavours which persist on the long finish.