

# 20 YEAR OLD TAWNY PORT



**TAYLOR'S®**

## **Background Information**

Taylor's 20 Year Old Tawny is a magnificent, finely constituted 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 oak casks in Taylor's cellars in Vila Nova de Gaia. Here the cool and damp coastal climate encourages a gentle ageing process producing aromas of great complexity and finesse. In the 20 Year Old tawny, the fruit has mellowed further than in the 10 Year Old, and the spicy, nutty aromas of ageing are more powerful and intense.

Like the 10 Year Old, the 20 Year Old is bottled when ready to drink and does not require any further ageing in bottle.

## **Press Comments**

### **Robert Parker, The Wine Advocate, February 1995**

"It is my opinion that Taylor's tawny 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." 92 points

### **Wine Magazine, October 1996, Silver Medal Winner**

"This one's coloured a dark, deep brown and shows a smoky, perfumed and woody nose. Intense flavours of toffee pudding and green walnuts make up the palate. Little wonder tasters called it a well made wine with great poise, length and balance."

### **The Mix, December/January 1999/2000**

"Taylor's – the master of all ports." "A magnificent and finely balanced old tawny blend of outstanding richness and complexity."

### **Richard Mayson, Decanter, November 2004, Trophy / Gold Award**

"The reason that Taylor's scored so highly in the Decanter World Wine Awards was precisely because the wine had great poise, displaying remarkable freshness as well as age."

### **Toronto Life, 2007, 92 Points**

"Pale pinkish-tawny colour shows it's a little less mature than others. Complex and intriguing bouquet of date, walnut, tea, dried cedar bough, orange and honey. Smooth, sweet, delicate texture. Excellent length, with very spicy finish."

## **Tasting Note:**

Intense amber tawny colour. Opulent and voluptuous nose of complex spicy, jammy and nutty aromas, hints of orange flower and a fine oakiness coming from the long period of aging in cask. The palate is full of very rich and concentrated flavour and has a long mellow finish.

## **Serving Suggestions**

It is an excellent accompaniment to many deserts. 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.

