

RICH & MELLOW

10 Year Old Tawny

Although best known for its legendary **Vintage Ports**, Taylor's is also one of the most respected producers of **10 Year Old Tawny Port**.

This style of Port is fully matured in seasoned oak casks each holding about 630 litres of wine. Here, over many years of ageing, the wine gradually takes on its characteristic amber '*tawny*' colour, slowly developing the complex mellow flavours and the smooth luscious palate which are the hallmarks of Tawny Port.

Taylor's blends its magnificent 10 year old tawny from its extensive reserves of old cask aged Ports matured in the firm's cool and tranquil cellars (known as 'lodges') in **Oporto** on Portugal's Atlantic coast.

Taylor's 10 Year Old Tawny is a superb example of the aged tawny style. Mellow and elegant, combining delicate wood notes with rich aromas of mature fruit, it is bottled for immediate drinking.

It is the best selling 10 Year Old Aged Tawny Port in the UK.

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.



DECANTING

Ready to drink. Does not require decanting.



STORAGE

The bottle should be kept upright, protected from light and at a cool and constant temperature.



SERVING TEMPERATURE

The wine benefits from being served slightly chilled, between 12°C to 16°C.



PAIRING SUGGESTIONS

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.