



RICH & MELLOW

20 Year Old Tawny

Taylor's is one of the most highly respected producers of aged tawny Port wines. **20 Year Old Tawny Port** is fully matured in seasoned oak casks each holding about 630 litres of wine. Here, over many years of ageing, the Port 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 this style of port.

Taylor's blends its magnificent 20 year old tawny Ports 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.

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.

The most popular 20 Year Old Aged Tawny Port in the United States of America.

Tasting Notes:

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.



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

An excellent accompaniment to many desserts. It combines well with flavours of figs, almonds and caramel. It is an excellent complement 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.