

RICH & MELLOW

Fine Tawny

Taylor's Fine Tawny is drawn from wines selected for their smoothness and mellow character. These are aged for up to three years in oak casks in Taylor's cellars in Vila Nova de Gaia. The individual wines are then blended together a few months before bottling for balance and completeness.

Taylor's Fine Tawny Port is particularly popular in Continental Europe where it is drunk predominantly as an aperitif. For those preferring a lighter style, this versatile port can also be enjoyed after meals.

Tasting Notes

Pale brick colour with broad amber rim. Mellow nose of succulent ripe berry fruit with aromas of butterscotch, figs and prunes interwoven with attractive nutty and spicy aromas. Smooth and round on the palate, full of rich strawberry jam flavours.

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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.