



WHITE PORT

Fine White

Taylor's Fine White Port is a blend of wines produced from white grapes grown mainly on the Upper slopes of the Douro Valley. The grapes used include the Arinto, Boal (Semillon), Codega, Esgana Cão, Folgasão, Gouveio, Viosinho and Rabigato varieties.

The individual wines are aged in oak vats for about three years, where they acquire mellowness and character. They are blended to produce a rich white port in the traditional smooth, full-bodied style.

Tasting Notes

Rich, fragrant nose with aromas of mellow fruit and hints of honey and oak. Full body; velvety palate and long flavoursome finish.

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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 chilled, between 6°C to 10°C.



PAIRING SUGGESTIONS

Traditionally served chilled as an aperitif. It can also be drunk – poured over ice in a glass, topped up with tonic and a leaf of fresh mint. Accompanied by salted almonds or olives, it is the perfect aperitif.