

# TAYLOR'S LBV Port 2013



<b>Category:</b>	WINE
<b>Style:</b>	FORTIFIED/APERITIFS
<b>Variety:</b>	PORT
<b>Region:</b>	DOURO VALLEY
<b>Vintage:</b>	2013
<b>Volume:</b>	750ml
<b>Vineyard:</b>	Taylors were pioneers of the LBV category, developed to satisfy the demand for a high quality ready-to-drink alternative to vintage port for everyday consumption. Unlike vintage port, which is bottled after only two years in wood and ages in bottle, LBV is bottled after four to six years and is ready to drink when bottled. Taylors continues to lead the LBV category of port worldwide, in spite of the fact that many other shippers now also produce an LBV.
<b>Vinification:</b>	The wines used to blend Taylors LBV were drawn from a reserve of some of the best full bodied red ports, produced at the 2013 harvest, from grapes grown on Taylors own vineyards and on other top properties in the Cima Corgo and Douro Superior areas.
<b>Appearance:</b>	Deep purple ruby colour
<b>Bouquet:</b>	Pungent aromatic nose of black woodland fruit, dark cherry and plum with some balsamic herbal scents and a hint of exotic wood. Lovely clean, crisp freshness to the bouquet
<b>Palate:</b>	Flavours of redcurrant, raspberry and blueberry in abundance, with a delicious hint of black liquorice, violets and lovely spice. In true Taylor style, the wine is very well structured with big firm tannins that hold the wine nicely together. The finish is wonderfully long with a hint of cocoa.
<b>Cellaring:</b>	Ready To Drink Now
<b>Food Match:</b>	DESSERT

## Technical Analysis:

<b>Alcohol:</b>	20.00%	<b>Packaging:</b>	1 x 750ml
<b>Hancocks Product:</b>	79132		