



TAYLOR'S

TAYLOR'S LBV Port 2014



Category:	WINE
Style:	FORTIFIED/APERITIFS
Variety:	PORT
Region:	DOURO VALLEY
Vintage:	2014
Volume:	750ml
Vineyard:	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.
Vinification:	The cycle started with a wet and warm Spring, resulting in strong vegetative growth. Bud burst and flowering took place in optimal conditions. The Spring rainfall and a relatively cool June and July meant that the ripening season started with abundant water reserves in the soil and very healthy leaf canopies, leading to a very even and complete maturation of the crop.
Appearance:	Vivid ruby coloured rim around a deep purple black centre
Bouquet:	On the nose, the first impression is of brambly woodland berries and rich, jammy aromas of blackcurrant. Around this dense core of ripe dark berry fruit are leafy scents of mint and wild herbs, a subtle spiciness and fleeting cedary notes of cigar box.
Palate:	The palate is underpinned by firm, linear tannins and lifted by a lively acidity. Thick, luscious cassis flavours blend with raspberry and apricot and carry through into the very long finish. An archetypal Taylors Late Bottled Vintage, elegant and restrained, with great quality and purity of fruit.
Food Match:	DESSERT

Technical Analysis:

Alcohol:	20.00%	Packaging:	1 x 750ml
Hancocks Product:	79193		