



# TAYLOR'S®



BY APPOINTMENT TO  
H.M. QUEEN ELIZABETH II  
SUPPLIERS OF PORT WINE  
TAYLOR'S PORT  
PORTUGAL

## HISTORICAL COLLECTION LIMITED EDITION

### BACKGROUND INFORMATION

For many Taylor's is the archetypal Port house and its wines the quintessential Ports. Family managed since its foundation in 1692, it has remained entirely dedicated to quality Port production throughout its history. Taylor's owns three great vineyards in the Douro, Quinta de Vargellas, Quinta de Terra Feita and Quinta do Junco. All are categorised grade A – the highest possible rating. These three iconic properties, each occupying a distinct geographic location and with their own unique character, are the cornerstone of the company's success and the main source of its unique and inimitable house style.

### TAYLOR'S HISTORICAL COLLECTION LIMITED EDITION

At the beginning of the 18th century, bottles were hand blown and bulbous in shape. They could not be laid on their sides and were therefore unsuitable for long term ageing. Instead, they were used mainly to convey the wine from the wine merchant's cask to the consumer's table. Because bottles were expensive, they were re-used and often displayed the crest or initials of their owner.

As the 18th century progressed, bottles became taller and more cylindrical. The early bulbous 'onion' shape gradually evolved into a more elongated, straight-sided bottle with a longer neck. The first stage in this evolution was the appearance of the 'mallet' shaped bottle which had become well established in England by around 1730. Like their predecessors, these bottles were squat in shape. Their sides were often tapered towards the shoulder rather than completely parallel. However, by around 1750, the 'mallet' bottle had developed a more cylindrical form. This Limited Edition bottle is inspired by the 'mallet-cylinder' bottle from that period, the immediate predecessor of today's cylindrical wine bottle.

### THE WINE

*This blend was carefully put together for this limited edition from specially selected Ports from Taylor's extensive aged Tawny stocks, aged in seasoned oak Port pipes. Its character is unique for this bottling, with the characteristic Taylor's richness and with its distinctive grip on the finish. The wine is a skilfully blended Tawny Port, harmonious and balanced, with all the intensity and finesse derived from ageing in seasoned oak casks.*

**David Guimaraens, Taylor's Head Winemaker**

### TASTING NOTES

Deep reddish-brown hue at the centre with a narrow brick coloured rim. The mature, opulent nose opens with a warm redolence of coffee, butterscotch and dried fruit, with notes of plum and raisin. Around this rich, mellow core are layers of spicy, woody and nutty aroma, as well as discreet floral scents, giving the wine an intricate, subtle and seductive complexity. On the palate it is round and dense, with a smooth silky texture. This combines with luscious toffee and preserved fruit flavours which continue into the long, warming finish. This wine is an impressive showcase of the traditional skills of cask ageing and blending, with each component beautifully integrated and bringing an extra dimension of aroma and flavour.

### STORAGE

This wine is ready to drink and does not require decanting. The bottle should be kept upright, protected from light and at a cool and constant temperature.

### SERVING

The wine benefits from being served slightly chilled, between 12°C to 16°C. The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy. Optimum drinking time after opening the bottle is two months.

### PAIRING SUGGESTIONS

Taylor's Historical Collection Limited Edition Port makes 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.

### TECHNICAL ANALYSIS

Alcohol by volume: 20%  
Residual sugar: 114.00 g/dm<sup>3</sup>  
Total acidity: 4.10 g/dm<sup>3</sup>

