

TAYLOR'S LBV 2018



Category:	WINE		
Style:	FORTIFIED/APERITIFS		
Variety:	PORT		
Region:	DOURO VALLEY		
Vintage:	2018		
Volume:	750ml		
Vineyard:	Taylor's Port introduced the LBV category in 1970 to satisfy the demand for a high-quality, ready-to-drink alternative to vintage port. The wines used to blend this LBV were drawn from a reserve of some of the best full-bodied red Ports, produced from grapes grown on estate vineyards and high-quality partner vineyards in the Cima Corgo and Douro Superior regions.		
Vinification:	Taylor Port is a leader in winemaking technology, known for their innovative piston fermenter technique called Port Toes. This method extracts greater flavor and aroma than traditional fermentation. Our LBV Ports, aged for four to six years in wood, have characteristics similar to vintage Ports but with a shorter aging process.		
Appearance:	Deep ruby core with vivid ruby rim.		
Bouquet:	The nose is very fine and multi-layered, with rich strawberry jam aromas, herbal notes, and fresh scents of cedarwood. There is also a discrete dimension, a luxurious redolence of leather and mocha coffee.		
Palate:	In contrast, and in keeping with the Taylor house style, the palate has an attractive edge of austerity with taut tannins providing a firm grip to the long finish which delivers a surge of rich berry fruit flavor. A beautifully refined wine, poised and compl		
Technical Analysis:			
Alcohol:	20.00%	Packaging:	6 x 750ml
Hancocks Product:	79235		