

Chip Dry Port

In 1934 Taylor's introduced Chip Dry, a new style of white aperitif Port. Made from traditional white grape varieties, it is fermented for longer than usual to give it an appetisingly crisp dry finish. Several years of ageing in oak vat and careful blending complete the fresh fruit flavours with an elegant, complex nuttiness.

Chip Dry is a stylish and sophisticated aperitif, the perfect introduction to a relaxed mediterranean meal. It is best served chilled in a large Port glass and accompanied by marinated olives or roasted almonds.

Chip Dry can also be used to make a refreshing and original summer drink by mixing one part of Chip Dry with two parts of chilled Indian Tonic water in a tall glass, adding a sprig of mint or a twist of lemon.

Produced in limited quantities, Chip Dry is sold in individually numbered bottles marked with the name of the cellar in which the wine was aged.



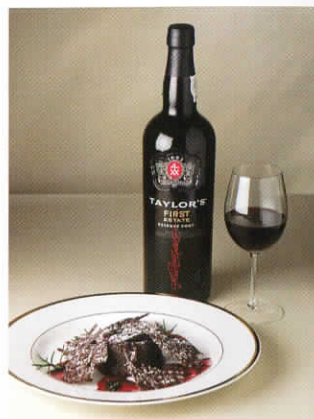
First Estate Port

Taylor's First Estate is a classic reserve blend produced to commemorate the firm's acquisition in 1744 of its first property in the upper Douro valley, the Casa dos Alambiques at Lugar das Lages.

First Estate is an excellent introduction to the Taylor style of intensely fruity but elegant and well balanced Ports. It is blended from full bodied young red wines from the Cima Corgo area mellowed by several years of ageing in oak vats.

Deep ruby in colour, it has a potent nose of concentrated fruit, crammed with blackcurrant, plum and liquorice flavours. Its luscious texture is supported by a firm tannic structure giving the wine restrained elegance for which Taylor's Ports are famous.

First Estate is an excellent accompaniment for rich cheeses, dried fruit, and desserts made of chocolate or black fruit. Ready to drink when bottled, it does not need to be decanted.



Late Bottled Vintage Port

Late Bottled Vintage, or LBV, was created by Taylor's as an alternative to Vintage Port for less formal moments.

Like Vintage Port, LBV is a selection of the best wines from a single year. But whereas Vintage Port spends only two years in wood, LBV is matured in cask for between four and six years: hence the term 'Late Bottled'. Thanks to the longer time in wood, LBV is ready to drink when bottled.

Elegant and fruity, Taylor's Late Bottled Vintage displays the character and heritage of the great Taylor Vintages in an approachable style.

Although many other houses now offer this style of wine, Taylor's LBV - the original Late Bottled Vintage - remains the benchmark in this category, the first choice of the knowledgeable Port drinker.



Aged Tawny Port

Each year a selection of rich red ports is set aside to age in oak casks. As the wine ages it will gradually lose its original deep purple or 'ruby' colour and take on the delicate amber hue known as 'tawny'.

The nose and palate become more complex and elegant, gradually leaving behind the intense fruitiness of youth, and developing the opulent, spicy aromas and flavours associated with long wood ageing.

Over the years Taylor's has built up vast reserves of cask Aged Tawny Port and is the leading producer of this delicious style of Port. It is one of only a handful of shippers which offers the full range of 10, 20, 30 and 40 year old tawny Ports.

Aged Tawnies are the most versatile of ports. Their rich mellow flavour makes them excellent dessert wines as well as the perfect finish to a meal. They may be served cool and are an excellent choice for Summer.



Taylor's Vintage Port

Vintage Port is the rarest and finest of all Ports, the ultimate collector's wine, selected from the very best produce of a single exceptional year.

Bottled long before it is ready to drink, Vintage Port ages for years or decades in the cellar, slowly developing the powerful heady aromas and sublime opulent flavours which are the hallmarks of a mature Vintage Port.

Taylor's Vintage Port is made from the best wines of the firm's own estates of Vargellas and Terra Feita. After each harvest, the partners select the finest wines from the two properties and these are then left to age for two winters in oak vats.

In their second Spring, they are tasted again. If they are judged to be exceptional, the wines of the two estates are blended together, Vargellas bringing structure, elegance and complexity to the blend and Terra Feita body, depth and powerful, concentrated fruit.

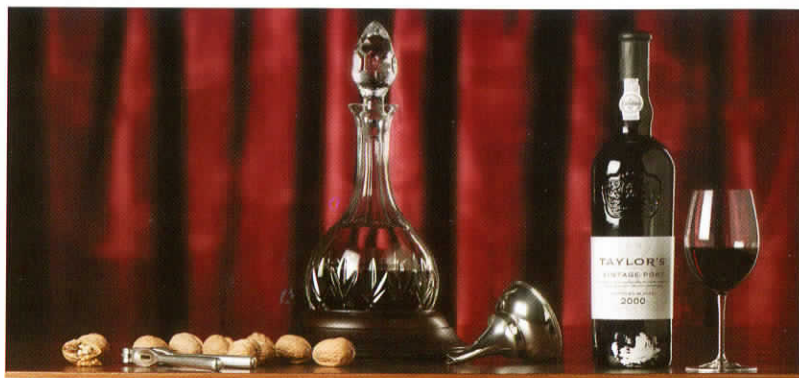
At this point it must be decided whether a

Vintage is to be 'declared'. For a declaration to be made, the Vintage blend must be of outstanding quality: austere in its youth, with tremendous depth of flavour and massive structure, capable of developing over years or decades into that quintessence of great Port, a mature Taylor's Vintage.

If a Vintage is declared, the wine is bottled towards the end of its second year. Most of the wine is then sold immediately 'on declaration' in the same way that the great growths of Bordeaux are offered 'en primeur'.

As in Champagne, a Vintage is not declared every year. In each of the last four decades Taylor's judged only three years to be worthy of declaration.

Taylor's is acknowledged to be the finest producer of Vintage Port, setting the standard to which others aspire. Taylor's Vintage Ports consistently achieve the highest prices at auction. Perfectly balanced, complete wines, their restrained elegance conceals a massive inner strength and stamina, and their capacity for ageing is legendary.



Types of Port



Vila Nova de Gaia

Bottle Aged Ports

Wood Aged Ports
Large Vats 20.000 - 100.000 Litres

Wood Aged Ports
Small Casks 550 Litres

VINTAGE*

SINGLE QUINTA

LATE BOTTLED VINTAGE

VINTAGE CHARACTER OR RESERVE

RUBY, TAWNY, WHITE

AGED TAWNIES

2 years in vat

2 years in vat

4-6 years in vat

3-4 years in vat

2-3 years in vat

- 10 years old
- 20 years old
- 30 years old
- 40 years old

bottled & sold for buyer to age

bottled & sold for buyer to age, or aged at Gaia 8-10 years

fined, bottled and sold ready to drink

fined, bottled and sold ready to drink

fined, bottled and sold ready to drink

Average age; aged in oak until ready to drink; shows bottling year on label

10-50 yrs in bottle

10-30 years in bottle

carries vintage and bottling date on label

maturity

maturity

T I M E

* Top years only; selected wine from Vargellas Terra Feita, Junco and other quintas.

Single years

Blends of several years