

TAYLOR FLADGATE ESTABLISHED IN 1692 – TAYLOR’S FINE RUBY PORT – PRODUCT OF PORTUGAL – BOTTLED BY QUINTA AND VINEYARD BOTTLERS – VINHOS S.A. – VILA NOVA DE GAIA – PORTUGAL 20%

Taylor’s Ports represents a three hundred year old tradition that began with the foundation of Taylor Fladgate & Yeatman in 1692. Three centuries of independent family ownership and experience in producing the finest Ports of all styles ensure that Taylor’s Ports continue to be made to the highest standards, combining the best of tradition and innovation. This Fine Ruby Port has been carefully selected and matured in large oak vats. Ready to drink now, it can be enjoyed on its own at the end of the meal or as an accompaniment to cheeses and desserts.

VISUAL ANALYSIS: it shows to be limpid, intense ruby red and well structured.

OLFACTORY ANALYSIS: the range of scents is made up of ripe dark red cherry, dried red fig, sweet chocolate, wax, clove and mild wood.

GUSTATIVE ANALYSIS: sweet, with a strong sensation of pseudo-warmth and cherry marmalade flavoured; the structure and the body do not lose their time to occupy, elegantly, the whole palate. The final is sweet in order to declaring its alcoholic potential and the appearance of the smooth tendency invite you to an important meditation. The intense aromatic persistency is about 5/6 seconds.

WINE-FOOD COMBINATION: sipping wine

MY PERSONAL OPINION: the advantage of sipping this wine is that allows you to read a Shakespeare dramatic piece and be relaxed or simultaneously prepared to a tragicomic final scene of the play.