

## TAYLOR'S LATE BOTTLED VINTAGE PORT 2018







Original price was: \$57.99.\$49.99Current price is: \$49.99.

Product Code:	8162	Closure:	Cork
Country:	Portugal	Unit:	Each
Region:	Douro	Volume:	750ml
Sub Region:	Porto	Alcohol:	20.0%
Style:	Fortified	Natural:	Vegan Friendly
Variety:	Port		







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## TASTING NOTES

## Winery notes (2018 Vintage)

"Taylor's 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.

Taylor's continues to lead the LBV category of Port worldwide, in spite of the fact that many other shippers now also produce an LBV. The wines used to blend Taylor's LBV were drawn from a reserve of some of the best full bodied red Ports, produced at the 2018 harvest, from grapes grown on Taylor's own vineyards and on other top properties in the Cima Corgo and Douro Superior areas.

Dense ruby black centre with a narrow brick rim and cerise highlights on the edge. The essence of this superb LBV is the fine red berry and stone fruit character, wonderfully fresh and vibrant, which bursts immediately from the glass. Raspberry, cherry and red plum, subtly infused with richer notes of blackcurrant and liquorice, dominate the nose. Cedary, minty notes and a discreet redolence of violets give the wine a seductive scented dimension. The fine fruit character reappears on the palate which is dense and chewy, the firm slightly austere tannins giving the wine its typically Taylor combination of stamina and restraint. The finish is impressively long and vigorous, with rich dark chocolate flavours adding a touch of lusciousness and opulence to the intense berry fruit. This is an outstanding LBV, full of verve and confidence, displaying the fine fruit quality



which is a keynote of the Taylor style."

## 4 Stars Cuisine Fortified Tasting, November 2023

"A fabulous colour in the glass with just a touch of fade and a lovely intense fruit on the nose with clove aromas and spices intermingled. Lots to love on the busy, but well-balanced palate which has a bold, but even tannin structure and great weight."

CONTACT VINO FINO

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10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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