



TAYLOR'S CHIP DRY WHITE PORT

Product Code: 5602

Closure: Cork

Country: Portugal

Unit: Each

Region: Douro

Volume: 750ml

Sub Region: Porto

Alcohol: 20.0%

Style: Fortified

Variety: Port

TASTING NOTES

Winery notes

"Taylor's pioneered dry white aperitif port over sixty years ago. Chip Dry White Port was first blended in 1934, since when it has acquired a devoted following throughout the world. Chip Dry is made from selected dry white ports produced from grapes grown in the Douro Superior (the eastern area of the Douro Valley). Although several white grape varieties are used, the Malvasia Fina grape predominates.

Chip Dry is produced using the traditional port wine vinification method, brandy being added to the must to halt fermentation and to preserve some of the grape's natural sugar in the finished wine. In the case of Chip Dry, the brandy is added later, when much of the sugar has been converted into alcohol, producing a port of unusual dryness.

The individual wines are matured separately in oak vats for between four and five years and are then blended together shortly before bottling to give balance and character.

Pale, straw colour. Delicate nose combining fresh fruit fragrances with the mellow aromas and hints of oak of a traditional white port. Fresh, lively palate, with good flavour and crisp, dry finish."

Vino Fino Contact Information

Phone: 03 3655134

Email: wine@vinofino.co.nz

Address

188 Durham St South, Christchurch

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Open Hours:

9 am to 6 pm Monday to Saturday

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