



TAYLOR'S®



VICTORY PORT

BACKGROUND INFORMATION

For many Taylor's is the archetypal Port house and its wines the quintessential Ports. Family managed since its foundation in 1692, it has remained entirely dedicated to quality Port production throughout its history. Taylor's owns five great vineyards in the Douro, Quinta de Vargellas, Quinta de Terra Feita, Quinta do Junco, Quinta da Eira Velha e Quinta da Casa Nova. All are categorised grade A – the highest possible rating. These five iconic properties, each occupying a distinct geographic location and with their own unique character, are the cornerstone of the company's success and the main source of its unique and inimitable house style.

THE WINE

In January 2025, a new category of Port wine was established, the 80-Year-Old Tawny Port. To commemorate this historic milestone, Taylor's is delighted to introduce this rare and limited-edition release that pays tribute to this significant moment in history. This exclusive edition consists of precisely 1,945 individually numbered bottles, a reference to the year 1945, when peace was restored to the world. Taylor's Victory Port is a masterpiece of patience and expertise. Aged for eight decades in hand-crafted, seasoned oak casks, this exceptional Tawny Port represents the pinnacle of Taylor's unrivalled craftsmanship in fine Port winemaking. To create this extraordinary blend, Taylor's has drawn upon its extensive reserves of very old cask-aged Ports, carefully preserved in its historic cellars in Oporto. Among these reserves lies a treasury of rare and historically significant wines, representing a tiny volume of the house's finest aged stocks. Only in the most exceptional of circumstances are these rare gems unveiled. For Victory Port, Taylor's expert blenders have meticulously selected a few of these remarkable vintages. Once chosen, these individual wines were harmoniously blended using Taylor's centuries-old expertise, ensuring a seamless integration of flavours, complexity, and depth. The blend was then allowed to marry together in cask for several months, until it achieved. Each of the 1,945 bottles of Taylor's Victory Port are individually numbered and presented in a bespoke luxury case, designed to reflect the significance of this edition. The elegant box, crafted from Ash wood, embodies refinement and quality, making it a collector's item in its own right. Inside, the bottle features an exclusive Taylor's design, where the brand's heritage is showcased. Taylor's Victory Port boasts remarkable depth of character and personality, making it a fitting tribute to resilience, progress, and the pursuit of peace and freedom.

TECHNICAL ANALYSIS

Alcohol by volume: 20%

Residual sugar: 162 g/l (dm³)

Total acidity: 6.37g/l (dm³)



PRESS COMMENTS

• jancisrobinson.com, April 2025, 19 Points
Test-tube-sized sample. A blend of very old tawnies to celebrate the 80th anniversary of the end of World War II. Each of the 1,945 [1945] bottles is individually numbered and 'presented in a bespoke luxury case, designed to reflect the grandeur and historical significance of this edition', according to the press release. Lightish amber brown. Intense and glorious aroma of polished wood and sweet/savoury dried fruits, especially fig, and walnuts. I couldn't find better words to summarise the flavours than Taylor's themselves have used: 'rum and raisin'. There's a dark caramel flavour but the sweetness tastes moderate thanks to the complexity of the wood-aged flavours. Fabulous power, depth and freshness, the flavours last forever. Glorious and a fitting tribute to the end of the war. Stunning and unspittable. (JH)

STORAGE

This wine is ready to drink and does not require decanting. The bottle should be kept upright, protected from light and at a cool and constant temperature.

SERVING

The wine benefits from being served slightly chilled, between 12°C to 16°C.

The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy. Optimum drinking time after opening the bottle is two months.

PAIRING SUGGESTIONS

Taylor's Victory Port is an excellent accompaniment to many desserts. It combines well with flavours of figs, almonds and caramel. It pairs well with a crème brûlée or a plate of wild strawberries. It may also be enjoyed on its own, at the end of the meal, with walnuts or dried fruit.

TASTING NOTES

Rich mahogany, fading to copper gold on the rim. The wine envelops the nose with a superb and heady mixture of opulent and seductive aromas. A wave of rum and raisin, molasses and caramel are overlaid with delicate notes of coffee beans, golden sultanas, sweet cigar leaf, combined with an elegant nuttiness and the subtle scent of fine oak. On the palate hints of nutmeg, gingerbread, anise and quince, quickly followed by a surge of black pepper, rich figgy plum pudding and confit apricot. The wine is in perfect balance with sweetness, a smooth velvety palate which is lifted by a crisp acidity which gives the wine an attractive freshness and elegance. The finish is immensely long, finely constituted and wonderfully balanced. A wine with incredible depth and layers of complexity. The perfect way to remember such a poignant and historic event as peace was declared at the end of the Second World War.