

CHIP DRY EXTRA DRY WHITE PORT



Background Information

Taylor's pioneered dry white aperitif port over sixty years ago. Chip Dry 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.

Press Comments

Joanna Simon, Sunday Times Style 18 July 2004

"Like a puppy, Port is not just for Christmas. This summer, try white Port and tonic. On its own most white Port is leaden, but tonic transforms it into a real refresher. Pour a generous measure of White Port into a tumbler, top up with tonic and plenty of ice, add a curl of lemon peel or a spring of mint. Bring on the bowls of salted almonds and olives and enjoy.

Anne Pickles, Yorkshire Evening Post, 4 September 2004

"...dry fruity taste and makes an unusual but surprisingly good aperitif. Those in the know reckon that when served chilled it is preferable to a pre-dinner gin and tonic since it enlivens the palate rather than subduing it with the scented sweetness of a cocktail..."

Tasting Notes:

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.

Serving Suggestions

Taylor Chip Dry is traditionally served chilled as an aperitif. It can also be drunk – poured over ice in a glass, topped up with tonic and a leaf of fresh mint. Accompanied by salted almonds or olives, it is the perfect aperitif.

