# MAYNARD´S

# FINE RUBY PORT

**Origin:** DOC Porto

**Grapes:** Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão

**Alcohol:** 19,5%

**Vinification:**
- Stainless steel vats
- Grapes' must not distemmed
- 1 day pre-fermentative maceration and 2 days fermentation.

**Characteristics:** This port has been aged for 3 years in a combination of large wooden vats and stainless steel, so as to preserve the fresh and the fully style of Port while it matures. The final blend is fined and cold treated prior to the bottling, allowing maintaining the stability and brightness in the bottle.
Fresh fruit and soft with a rich plumy texture.

**Recommendation:** Ready to drink, it can be enjoyed on its own or as an accompaniment to cheeses and deserts.

**Winemaker:** Álvaro van Zeller

RUA CÂNDIDO DOS REIS, 575 – 4400-075 VILA NOVA DE GAIA - PORTUGAL :: TEL: +351 223773330 / FAX: +351 223753735