MAYNARD'S 20 YEARS PORT



ACK TO 1652

MAYNARD's

PRODUCER	Van Zeller Wine Collection, SA
WINEMAKER	Álvaro Van Zeller
CLASSIFICATION	Port Wine
GRAPE VARIETIES	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca & Tinto Cão
AGING	French oak casks 15 to 30 years.
ALCOHOL	20.0 %
BAUMÉ	4.20
CAPACITY	75 cl
ALLERGENS	Sulphites
VEGAN	No



WINEMAKING

Port Wine 20 Years is produced using the traditional method. After the manual grape harvest, the grapes are partially destemmed and crushed into a tank, where a slight maceration occurs before alcoholic fermentation (AF). Fermentation is stopped by adding brandy at the ideal moment, as defined by the winemaker. This results in a fortified wine that ages in oak casks in the Douro for between 15 and 30 years, during which time the lees are removed and various adjustments are made. The final blend is obtained by blending several wines selected by the winemakers, with an average age of 20 years. They are filtered before bottling in Gaia.

TASTING NOTES

A bright wine with intense amber color and a golden brown rim. It has aromas of jam and nuts, orange blossom, and spicy wood. On the palate, it has notes of dried fruits, salted caramel, honey, and vanilla.

FOOD PAIRING

Ideal as an aperitif or dessert wine. Perfect to accompany Crème Caramel or, for the more adventurous, Foie Gras.

STORAGE

It is recommended to store it in a cool place, at a constant temperature (ideal storage temperature of 12°C), protected from light, and in a horizontal position.