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MAYNARD'S VINTAGE PORT 2016 Douro DOC

Van Zeller Family Estates & Wines, Porto, Portugal

LCBO # 51708 | 20.0% alc./vol. | \$55.95 | 375mL | Release: 12-Sep-2026

*"A beautifully balanced, rich wine, this has great tannins, a dense, firm texture and luscious blackberry fruits. It shows the structure of the vintage while also bringing a fresher element. Jammy but never cloying, this is an impressive wine for the long term." **Score – 99p (Roger Voss, Wine Enthusiast, 2018)***

A "Declared Vintage", or a "Classic Vintage", that on historic terms only occurs 3 times for decade. Indulge in a glass now or leave to mature - 10 years should do, and whilst you wait, remember patience is a virtue...

Terroir:

The Wine Collection, S.A. (formerly Barão de Vilar, Vinhos S.A.) through the Van Zeller family's know-how in the wine sector, and innovation is currently 5th in sales of Douro DOC red wines (IVDP, 2023) and 6th in Ports (#1 after the 5 major groups). 10 Ha of its own organic vineyards, located at Quinta do Saião, in the Douro Superior, where the grapes are produced without the use of chemical products, in revitalized soils enriched with organic matter. Quinta do Saião develops like a large natural amphitheatre facing the River Douro.



Vinification:

Manual harvest, refrigeration for 12 hours. Partial destemming and crushing in a traditional wine press, intense maceration before and during alcoholic fermentation, with pumping over for greater skin extraction. Vinic brandy is added to the fermentation when the desired sugar level is achieved. Ages 2 y. in oak barrels. The final blend consists of wines that match the style and quality of the vintage LBV (Late Bottled Vintage) itself. No stabilization, so a natural sediment may form.

Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

Residual sugar: 112 g/L

Serving suggestion and food pairing: Decant well and serve at ~16°C. It pairs beautifully with dark chocolate desserts, rich fruit puddings, or mature cheeses (Stilton or aged Gouda). A superb choice for collectors, special occasions, or anyone looking to experience a classically styled vintage port with both power and finesse.

Wine Enthusiast

99p & Editor's choice

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