



Maynard's 30 Years Old Tawny Port N/V



93 POINTS

“ The NV 30 Years Old Tawny Port Maynard's is a traditional blend with 111 grams per liter of residual sugar. It was bottled in 2016—in a rather odd bottle looking like a Mateus Rosé. The wine is a lot better than that, happily. This was the first release of this bottling with this presentation. A bit hard and a little harsh on the end, it evolves a bit in the glass and then shows off its best points—the amazing structure, the precision and focus. There still seemed to be just a touch of alcohol on the finish, a little too much brandy. It is dry and persistent, otherwise exceptional. In fairness to this bottling, it was only bottled the day before being seen—but since it was hand bottled just to show it to me, said Alvaro van Zeller, it was fine to present. Hence, this note.

- Mark Squires, October 2016



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