

# PINORTO 2014

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This Cape Ruby Port is matured stainless steel tanks and matured in French oak barrels. There are hints of Caramel, stewed fruit and prominent prune on the nose. These flavours follow through on the palate with a velvety smooth finish.

## FOOD PARTNERS

Serve at room temperature and with good cheddar/blue cheese & Soup.

## WOOD MATURATION

24 months in a combination of 4<sup>th</sup> and 5<sup>th</sup> fill French and American oak barrels.

## ANALYSIS

Alcohol	: 15.54 %
Sugar	: 135.8 g/l
pH	: 3.94
Total Acid	: 5.3 g/l

