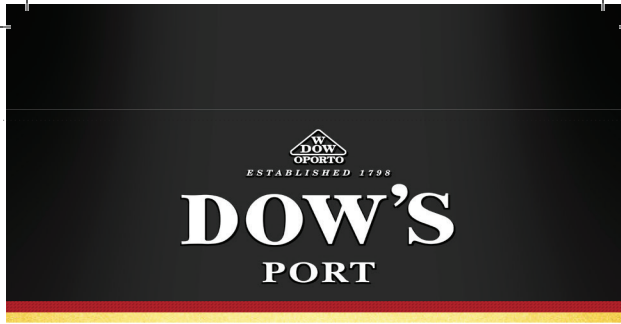




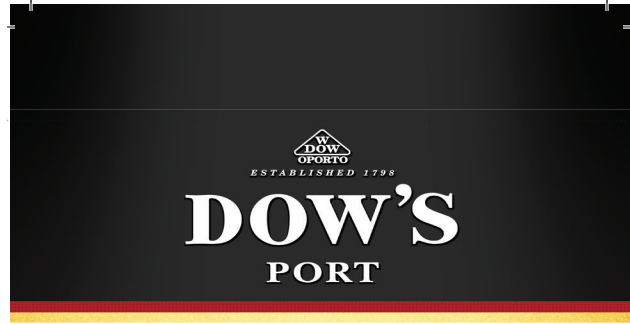
80



## FINE RUBY PORT

The grapes used in the production of Dow's Fine Ruby were a blend of traditional Portuguese varieties from the Douro Valley. Dow's Fine Ruby was aged in seasoned oak casks in Vila Nova de Gaia for an average of 3 years, and bottled when ready to drink.

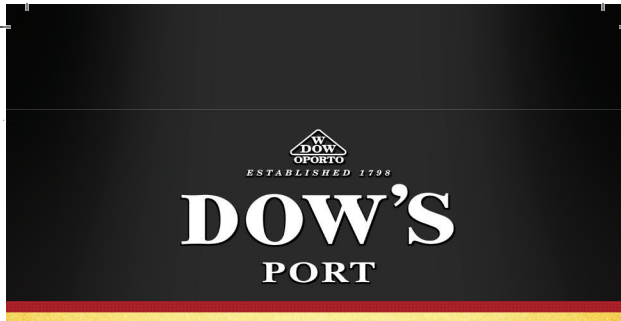
Exuberant youthful fruit flavors make it perfect for informal drinking. It is ready to drink and enjoy when bottled and does not require further aging.



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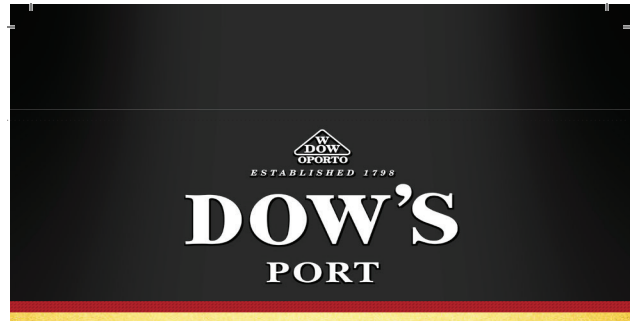
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## FINE RUBY PORT

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Exuberant youthful fruit flavors make it perfect for informal drinking. It is ready to drink and enjoy when bottled and does not require further aging.

