



VAN ZELLERS (CRAFTED BY HAND) 10 YEARS OLD TAWNY PORT

Region	Soil	Elevation	Alcohol
Douro	Schist	160 Meters	20%

Vineyard Van Zellers & Co.

Grape Varieties A blend of more than 30 different traditional Douro grapes from very old vines.

Vinification Grapes are crushed by foot before and during the entire fermentation. When the must is ready for addition of the grape brandy, the fortification is made in one single moment by adding all brandy to the must and skins in the lagare. Then, additional treading ensures good homogenization of the whole wine and the fermentation stops. The blend of brandy and must stays in the lagares (open air tanks) for 1-2 more days with a very slight treading twice a day for 10 minutes at a time. The blend is then racked in the storage vat together with all press wine. The wines are then aged in very ancient (more than 100 years old) wood Port casks.

Aging A blend of old Portos with an average age of 10 years and aged in old wooden casks. Aged in very old wooden casks, this exquisite Port is bottled on-demand, allowing it to continue to age and become more complex through its natural evolution with time.

Tasting Notes With complex notes of dry fruits and wild berries, this Port offers hints of orange peel and creamy toffee.

M·S WALKER

SINCE 1933

PORTUGAL PORTFOLIO | APR 01, 2020

 #MSWPORTUGAL @MSWALKERBRANDS