



VAN ZELLERS (CRAFTED BY HAND) RUBY PORT

Region Douro	Soil Schist	Elevation 160 Meters	Alcohol 20%
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Vineyard Van Zellers & Co.

Grape Varieties A field blend of different traditional, indigenous red grapes from the Douro region.

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 Carefully aged in old wooden casks before being bottled.

Tasting Notes A young, intense and fruity Port that has aromas and flavors of intense dark and red fruits shine through.

M·S WALKER

SINCE 1933

PORTUGAL PORTFOLIO | APR 01, 2020

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