



VAN ZELLERS (CRAFTED BY HAND) TAWNY PORT

Region	Soil	Elevation	Alcohol
Douro	Schist	160 Meters	20%

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 enhance the natural oxidative process before being bottled.

Tasting Notes This Port has very delicate hints of dry fruits and is ideal as an aperitif or mixed into a long drink, and always served slightly chilled.

M·S WALKER

SINCE 1933

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