



## VAN ZELLERS (CRAFTED BY NATURE) VINTAGE PORT 2017

Region	Soil	Elevation	Alcohol
Douro	Schist	160 Meters	20%

**Vineyard** Van Zellers & Co.

**Grape Varieties** A field blend from old vines located along the Torto River Valley.

**Vinification** Following traditional practices, the grapes are carefully sorted after arriving at the winery. All grapes and stems are carefully foot-crushed, with 15% of the totally brandy to homogenize the brandy and must, allowing for a slightly-longer fermentation period. Foot treading continues throughout the entire fermentation process. Fortification occurs when the must is ready by adding the remaining brandy.

**Aging** 21 Months in large oak Port casks and in stainless steel tanks.

**Tasting Notes** On the nose, fruits abound with elderberry, strawberry and raspberry with a touch of floral notes. This Port is structured, chewy and flavorful. A classic vintage Port that will age beautifully in the bottle for more than 50 years.

**Wine Enthusiast: 92 Points**

M·S WALKER

SINCE 1933

PORTUGAL PORTFOLIO | APR 01, 2020

Instagram icon #MSWPORTUGAL @MSWALKERBRANDS