

VAN ZELLERS & CO

SINCE 1620

THE OLDEST
PORT WINE FAMILY

CRAFTED BY TIME

Time, in Port, is a most valued ally. It is time that will concentrate its flavours and touch of mystery. Time helps to mellow down the strength of tannins, the muscle and structure of the wine, the fresh fruit, flower and earthy aromas that a young Port holds. It brings new nuances of colour with touches of gold and hints of green and amber. The wine gains an extra freshness and a more luscious and vibrant feel. With unexpected tastes and aromas that spring with the passing of time, time is what adds that touch of surprise. We celebrate the magic of time, with our selection of old Tawny Single Harvest Ports.



95
Points
Robert Parker

1940 SINGLE HARVEST VERY OLD WHITE PORT

CONDITIONS

The weather conditions in the viticultural year 1940, with an exceptionally dry summer, resulted in a very small crop.

GRAPE VARIETIES

Produced 100% from well over two dozen of Douro white grape varieties, this Very Old White Port ages in very old wood until bottling.

VINIFICATION

Just like with all our Ports, grapes are foot crushed in granite stone tanks (lagares) during all fermentation. With the addition of Brandy, fermentation stops and wines are racked into old oak barrels for ageing. This wine has been ageing slowly since 1940, condensing all aromas, intensifying flavours and subtly gaining more acidity. The clear white colour of the wine transforms into a darker colour, with amber hues. As this wine is kept separate throughout all these years of ageing in oak casks and not blended with other wines, we bottle it as a Single Harvest Very Old Port.

BOTTLING DATE

On demand with a maximum of 9 bottles a year.

TASTING NOTES

Full of citrus and honey flavours, taste of white dried plums and apricots, orange peel and walnuts, ends up in a prolonged and persistent finish. To pair with dessert such as passion fruit cheesecake, meringue pie or a selection of cheeses. You may enjoy this wine as a dessert itself. Always serve chilled.

WINEMAKERS

Cristiano van Zeller

TECHNICAL INFORMATION

Region: Douro

Soil: Schist

Alcohol: 20%

Baumé: 4,9

pH: 3,80

Volatile Acidity: 1,00 grs/litre

Total Acidity: 5,14 grs/litre

Total SO2: 71 mgrs/litre