

# 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.



## 1934 SINGLE HARVEST VERY OLD TAWNY PORT

### CONDITIONS

The weather conditions in the viticultural year 1934 was a “year of excesses”, as described by James Suckling in his Vintage Port book. A late harvest after a very dry winter, mildly wet spring and heat wave in the early/mid-summer. In spite of the weather conditions, 1934 made memorable wines in the Douro.

### GRAPE VARIETIES

Selected 100% from well over 30 Douro red grape varieties, this Very Old Tawny Port ages in very old wood until bottling.

### VINIFICATION

All grapes are trodden by foot in traditional granite lagares, until fermentation is stopped with the addition of brandy. These wines are carefully aged in old oak barrels over many years. This slow aging process, over time, causes the wine to transform its bright red color into more amber and copper tones, thus creating a Tawny Port Wine. The longer the wine spends in barrels, the more it concentrates flavors of honey, toffee, caramel, tobacco, dark or white chocolate, ripe or dried fruits such as raisins, dried figs and plums. Wines are bottled only upon order. As the harvest is kept separate throughout its aging and is not blended with any other year, this wine is bottled as a Single Harvest Very Old Tawny.

### BOTTLING DATE

On Demand

### TASTING NOTES

Amber rim, mahogany and olive green colour. Toffee, black pepper, cedar and dried tobacco leaves. Curry and more mixed spices, waves of freshness, honey and a never ending silky finish. Perfect combination with a rich selection of cheeses, crème brûlée, or simply enjoyed as a dessert itself. Always served chilled.

### WINEMAKERS

Cristiano van Zeller

### TECHNICAL INFORMATION

**Region:** Douro

**Soil:** Schist

**Alcohol:** 20,5%

**Baumé:** 5,9°

**pH:** 3,98

**Volatile Acidity:** 1,30 grs/litre

**Total Acidity:** 6,14 mgrs/litre

**Total SO2:** 82 mgrs/litre