

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.



1976 SINGLE HARVEST VERY OLD TAWNY PORT

CONDITIONS

The weather conditions in the viticultural year 1976 was characterized by a very low production, caused by an extremely dry growing season and a very hot summer, with only some hints of rainfall in August. However and as it is usual in such years, it produced some very healthy and ripe grapes.

GRAPE VARIETIES

Produced 100% from well over three dozen of 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

Typical tawny colour, still with no hints of the ageing green rim, caramel and dried figs aromas, complex dried fruit and hints of orange peel. Full bodied and rich on the palate, long delicate sweet finish. Try with a caramel or almond tart, served chilled.

WINEMAKERS

Cristiano van Zeller

TECHNICAL INFORMATION

Region: Douro

Soil: Schist

Alcohol: 20,5%

Baumé: 4,9°

pH: 3,79

Volatile Acidity: 0,83 grs/litre

Total Acidity: 5,4 grs/litre

Total SO2: 52 mgrs/litre