

VAN ZELLERS (CRAFTED BY HAND) 30 YEARS OLD TAWNY PORT

Region
Douro

Soil
Schist

Elevation
160 Meters

Alcohol
20%

Vineyard Van Zellers & Co.

Grape Varieties A blend of more than 30 different traditional Douro grape varieties from very old vines.

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 A blend of old Ports with an average age of 30 years. Aged in very old wooden casks, this exquisite Port is bottled on-demand, allowing it to continue to age and become more complex through its natural evolution with time.

Tasting Notes With exotic layers of honeyed fruit, spices, dry apricots and nuts, this Port is lush, silky and seductive.

Reviews **James Suckling: 94 Points**
Wine Advocate: 94 Points
Wine Enthusiast: 93 Points
Wine Spectator: 93 Points

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