AN ZELLERS (CRAFTED BY HAND) **50 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 grapes varieties from old vines and more recent single variety vineyards located in the Cima Corgo, mainly in the rio Torto and the Pinhão valleys.

Vinification

With more than 400 years in the Port trade, Van Zellers & Co Ports are a blend of experience and innovation.

This wine is blended from very rare woodaged ports, that have matured for 50 years in old oak casks. It is sourced from vineyards that extend throughout the Cima Corgo, where very old vines are found, mixing an immense diversity of varieties. This adds complexity, density and excitement to the blend.

Aging

The Van Zellers & Co 50 Years Very Old Tawny Port is blended with wines that have aged for more than five decades to intensify all flavours and sensations. Limited to 150 bottles per year, and only bottled on demand.

Tasting Notes

Notes of toasted coconut, dry figs, almonds, raisins, dates, nutmeg, prunes, black pepper, cigar box and a zesty lemon finish. Pairs beautifully with desserts, especially crème brulée, almonds and salted caramel.

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