

2024 VAN ZELLERS (CRAFTED BY HAND) DOURO WHITE

Region	Soil	Elevation	Alcohol
Douro	Schist	500 Meters	12.5%

Vineyard Van Zellers & Co.

Grape Varieties Viosinho, Rabigato, Codega, Gouveio

Vinification All grapes are de-storked before being slightly crushed by a pneumatic press and the resulting must decanted for 24 hours at 10 degree celsius in 2500-liter steel vats. The must is racked into new 225 and 500 liter French barrels, where it ferments for 25 + days.

Aging 9 months in French oak with battonage.

Tasting Notes VZ White is a fresh and vibrant wine with an intense golden straw color and a very high concentration of floral and fruity aromas. This is an elegant wine, well-balanced with an impressive acidity.

Reviews

2024 Vintage
James Suckling: 93 Points
Wine Advocate: 92 Points

2023 Vintage
James Suckling: 94 Points

2022 Vintage
Wine Advocate: 91 Points
Wine Spectator: 90 Points

2021 Vintage
James Suckling: 93 Points
Wine Spectator: 91 Points

2018 Vintage
Wine Advocate: 89-91 Points
Wine Spectator: 92 Points

#466759

M·S WALKER
SINCE 1933