



VAN ZELLERS (CRAFTED BY NATURE) LATE BOTTLED VINTAGE PORT 2019

Region
Douro

Soil
Schist

Elevation
160 Meters

Alcohol
20%

Vineyard Van Zellers & Co.

Grape Varieties A blend of more than 25 different traditional Douro grape varieties, predominately Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Amarela, Sousao and many others, all from old vines.

Vinification Grapes were crushed by foot, before the fermentation, together with 10% of the total grape brandy which is added to the final Port. This allows us to macerate the grapes at cooler temperatures and for a long period before fermentation. When the must is ready for the addition of the remaining grape brandy, the fortification is made in one single moment by adding all brandy to the must and skins in the lagare. The blend of must and brandy stays in the lagares (open air tanks) for two or more days, with very slight treading twice a day for 10 minutes.

Aging The wines are aged in traditional wood Port Casks that are more than 100 years old and in small stainless steel vats until August 2019.

Tasting Notes Very deep ruby in color with aromas of dark cherries, cassis, raspberries and cedar spice. This well-balanced Late Bottle Vintage Port is very elegant & smooth with a very long fruity finish.

Reviews **Wine Enthusiast: 92 Points**
Wine Advocate: 92 Points
Wine Spectator: 91 Points



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