

# VAN ZELLERS (CRAFTED BY HAND) RESERVA RUBY PORTO

**Region**  
Douro

**Soil**  
Schist

**Elevation**  
160 Meters

**Alcohol**  
20%

**Vineyard** Van Zellers & Co.

**Grape Varieties** A blend of more than 30 different traditional Douro Red grape varieties, from old vines and more recent single variety vineyards located mainly in the Cima Corgo.

**Vinification** Like all our Ports, grapes are crushed by foot, before 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 longer period before fermentation. When the must was ready for the addition of the remaining grape brandy, the fortification was made in one single moment, adding all the brandy to the must and skins in the lagar. Some more treading ensured good homogenization of the whole wine and that the fermentation was stopped.

**Aging** The blend of must and brandy stayed in the lagar for two more days, with very slight treading twice a day (10 minutes each time). It was then racked to the storage vat together with all the press wine (we use traditional basket presses). The wines are aged in very ancient (more than 100 years old) wood Port casks and small stainless steel vats for a minimum of three years, when we make the final blend before bottling.

**Tasting Notes** Velvety structure and aromas of forest fruits, red fruits, figs and raisins. Perfect to combine with strong cheeses like Gorgonzola, or soft ones like brie and buttery Queijo da Serra Chocolate and cheesecake desserts are a perfect ending.



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