

VAN ZELLERS (CRAFTED BY HAND) RESERVA TAWNY PORTO

Region
Douro

Soil
Schist

Elevation
160 Meters

Alcohol
20%

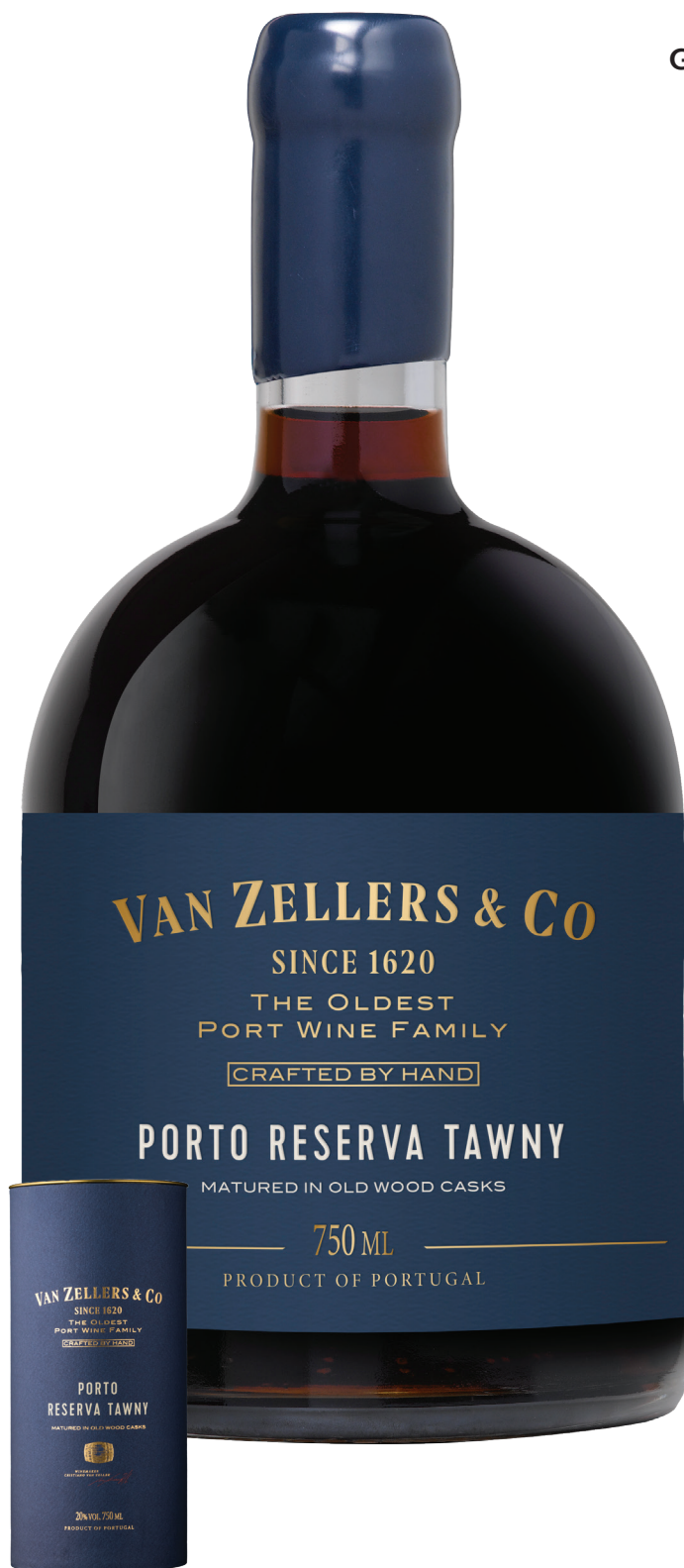
Vineyard Van Zellers & Co.

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 Grapes are crushed by foot, before and during the whole fermentation. When the must is ready for the addition of the grape brandy, the fortification is made in one single moment, adding all the brandy to the must and skins in the lagar. Then some more treading ensures both a good homogenization of the whole wine and that the fermentation is stopped. The blend of must and brandy stays in the lagar for one to two more days, with very slight treading twice a day (10 minutes each time). It is then racked to the storage vat together with all the press wine (we use traditional basket presses). The wines age in very ancient (more than 100 years old) wood Port casks for an average of 6 years.

Aging Van Zellers & Co Reserva Tawny Port is a blend of old Ports with an average age of 6 years, aged in very old wooden casks. Van Zellers & Co. Reserva Tawny Port is bottled on demand, making it possible for all to enjoy this beautiful Port over many years, sharing with us their natural evolution throughout time.

Tasting Notes Complex dry fruits and a touch of honey and caramel, with a creamy toffee finish.



#493493

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