



VAN ZELLERS (*CRAFTED BY NATURE*) VINTAGE PORT 2017

Region
Douro

Soil
Schist

Elevation
160 Meters

Alcohol
20%

Vineyard Van Zellers & Co.

Grape Varieties A field blend from old vines located along the Torto River Valley.

Vinification Following traditional practices, the grapes are carefully sorted after arriving at the winery. All grapes and stems are carefully foot-crushed, with 15% of the totally brandy to homogenize the brandy and must, allowing for a slightly-longer fermentation period. Foot treading continues throughout the entire fermentation process. Fortification occurs when the must is ready by adding the remaining brandy.

Aging 21 Months in large oak Port casks and in stainless steel tanks.

Tasting Notes On the nose, fruits abound with elderberry, strawberry and raspberry with a touch of floral notes. This Port is structured, chewy and flavorful. A classic vintage Port that will age beautifully in the bottle for more than 50 years.

Reviews **James Suckling: 96 Points**
Wine Enthusiast: 92 Points
Wine Spectator: 92 Points



#493470

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