



VAN ZELLERS (CRAFTED BY NATURE) VINTAGE PORT 2020 400th Anniversary Special Edition

Region	Soil	Elevation	Alcohol
Douro	Schist	160 Meters	20%

Vineyard Van Zellers & Co.

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

Vinification Crafted with traditional practices, when the grapes are brought to the winery they are carefully selected in a sorting table. All grapes and stems are carefully footcrushed, with 15% of the total brandy, to homogenize the brandy with the must and allow for a slightly longer fermentation period. Foot treading occurs throughout the whole fermentation. 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. Aged for an additional 12 months underwater.

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 2020 Vintage

James Suckling: 94 Points

2017 Vintage

James Suckling: 94 Points

Wine Enthusiast: 92 Points

Wine Spectator: 92 Points

#493470

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SINCE 1933

PORTUGAL PORTFOLIO | FEB 15, 2024

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