

# VAN ZELLERS (CRAFTED BY HAND) WHITE PORT

**Region**  
Douro

**Soil**  
Schist

**Elevation**  
160 Meters

**Alcohol**  
20%

**Vineyard** Van Zellers & Co.

**Grape Varieties** A field blend of different traditional, indigenous white grapes from the Douro region.

**Vinification** Grapes are crushed by foot before and during the entire fermentation. When the must is ready for addition of the grape brandy, the fortification is made in one single moment by adding all brandy to the must and skins in the lagare. Then, additional treading ensures good homogenization of the whole wine and the fermentation stops. The blend of brandy and must stays in the lagares (open air tanks) for 1-2 more days with a very slight treading twice a day for 10 minutes at a time. The blend is then racked in the storage vat together with all press wine. The wines are then aged in very ancient (more than 100 years old) wood Port casks.

**Aging** A Port that has been carefully aged in old wooden casks between two and three years before being bottled.

**Tasting Notes** On the palate, this Port has creamy, delicate sweet flavors of honey. This port is ideal as an aperitif or mixed into a long drink, and always served slightly chilled.

**Reviews** **Wine Enthusiast: 91 Points**



**#493481**

**M·S WALKER**

SINCE 1933

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