

VAN ZELLERS (CRAFTED BY HAND) 20 YEARS OLD TAWNY PORT

Region Douro	Soil Schist	Elevation 160 Meters	Alcohol 20%
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Vineyard Van Zellers & Co.

Grape Varieties A blend of more than 30 different traditional Douro grapes from very old vines.

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 blend of old Ports with an average of 20 years. Aged in very old wooden casks, this exquisite Port is bottled on-demand, allowing it to continue to age and become more complex through its natural evolution with time.

Tasting Notes This Port is spicy and nutty, with orange flower aromas, figgy ripeness and a silky, honey finish.

Reviews **James Suckling: 92 Points**
Wine Enthusiast: 92 Points: Editors Choice
Wine Advocate: 92 Points



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