

VAN ZELLERS & Co
SINCE 1620
THE OLDEST
PORT WINE FAMILY
CRAFTED BY NATURE

VAN ZELLERS & CO. 2017 VINTAGE PORT

CRAFTED BY NATURE

Nature is alive, moving and reproductive.
Nature changes and nature has its own
ways.

Price
3 x 750ml (in wooden case)

105€

Price
6 x 750ml (in wooden case)

210€



REGION
Douro

DENOMINATIONS
Port/Porto

FIRST VINTAGE
Before 1933

GRAPE VARIETIES
More than 25 different varieties – including Rufete, Tinta Amarela, Donzelinho Tinto, Tinta Francisca, Sousão, Touriga Franca, Tinta Roriz, and Touriga Nacional , among others.

BOTTLING DATE
August 2019 (3.700 x 750ml + 150 x 1500 ml Magnums)

BOTTLLE CLOSURE
Natural Cork

ALCOHOL
20%

COUNTRY
Portugal

AGE OF VINEYARDS
From 25 to over 90 years old

CURRENT VINTAGE
2017

TASTING NOTES

Van Zellers & Co. Vintage Ports are issued from traditional and indigenous hand-picked Red grapes grown in different sub-regions of the Douro. The grapes are foot crushed in old granite “lagares” and ferment in the same “lagares” between 2 to 5 days. When the must reaches the decided residual sugar level, the grape brandy is added to the must to stop the fermentation. After racking and pressing, the newly made Port is then aged, between 18 and 24 months, in old wooden vats, with a capacity between 600 and 10.000 litres. Bottled without any fining, nor filtration, Van Zellers & Co. 2017 Vintage Port has a very deep dark core. On the nose, fruits abound with elderberry, strawberry and raspberry and some floral notes. The wine is structured, chewy and flavorful. A classic Vintage Port that will age beautifully in bottle for well over 50 years.

ALSO ON STOCK

Van Zellers & Co.
2015 Vintage Port
6 x 750ml - **195€**

Van Zellers & Co.
2014 Vintage Port
6 x 750ml - **180€**