

VAN ZELLERS & Co

SINCE 1620

THE OLDEST
PORT WINE FAMILY

CRAFTED BY HAND

Man has played an essential part in creating wines that have transported us to greater heights of pleasure and satisfaction. It is with our work, knowledge and dedication, that the greatest flavours and aromas have been created. Combined with our century old experience, our sensitivity and our capacity to hand make all the different blends that go into each one of these bottles of wine, we want to transform the experience of Port to a different level.



not
yet
rated

VAN ZELLERS & CO. WHITE PORT

GRAPE VARIETIES

A blend of more than 15 different traditional Douro White grape varieties, from old vines and more recent single variety vineyards located in the Cima Corgo, mainly in the Murça District.

VINIFICATION

Like when making all red Ports, for the most traditional White Ports, which is the case of Van Zellers & Co. White Port, the white grapes are crushed by foot, before the fermentation, together with 10% of the total grape brandy which is added to the final Port. This allows us to macerate the grapes at cooler temperatures and for a longer period before fermentation. When the must was ready for the addition of the remaining grape brandy, the fortification was made in one single moment, adding all the brandy to the must and skins in the lagar. Some more treading ensured good homogenization of the whole wine and that the fermentation was stopped. The blend of must and brandy stayed in the lagar for two more days, with very slight treading twice a day (10 minutes each time). It was then racked to the storage vat together with all the press wine (we use traditional basket presses). The wines are aged in very ancient (more than 100 years old) wood Port casks and small stainless steel vats for a minimum of two years, when we make the final blend before bottling.

BOTTLING DATE

On demand

TASTING NOTES

Van Zellers & Co. White Port has a creamy and delicate sweet taste, issued from traditional and indigenous white grapes of the Douro region and is carefully aged in old wooden casks for a minimum of two years until blended and bottled at its premium. Ideal as an aperitif or as a long drink. Serve chilled.

WINEMAKERS

Cristiano van Zeller and Joana Pinhão

TECHNICAL INFORMATION

Region: Douro

Soil: Schist

Alcohol: 20%

Baumé: 3,1

pH: 3,46

Volatile Acidity: 0,4 grs/dm³

Total Acidity: 4,3 grs/dm³

Total SO₂: 112 mgrs/dm³