

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.



91

Points

Wine Enthusiast

93

Points

James Suckling

10 YEARS OLD TAWNY PORT

GRAPE VARIETIES

A blend of more than 30 different traditional Douro red grape varieties, from old vines and more recent single variety vineyards located in the Cima Corgo, mainly in the rio Torto and the Pinhão valleys.

VINIFICATION

Grapes are crushed by foot, before and during the whole fermentation. When the must is ready for the addition of the grape brandy, the fortification is made in one single moment, adding all the brandy to the must and skins in the lagar. Then some more treading ensures good homogenization of the whole wine and that the fermentation is stopped. The blend of must and brandy stays in the lagar for one to two more days, with very slight treading twice a day (10 minutes each time). It is then racked to the storage vat together with all the press wine (we use traditional basket presses). The wines age in very ancient (more than 100 years old) wood Port casks.

BOTTLING DATE

On demand.

TASTING NOTES

10 Years Old Tawny Port is a blend of old Ports with an average age of 10 years, aged in very old wooden casks. Van Zellers & Co. 10 Years Old Tawny Port is bottled on demand, making it possible for all to enjoy this beautiful Port over many years, sharing with us their natural evolution throughout time. Complex dry fruits and wild berries notes, with hints of orange peel and creamy toffee. Serve slightly chilled.

WINEMAKERS

Cristiano van Zeller and Joana Pinhão

TECHNICAL INFORMATION

Region: Douro

Soil: Schist

Alcohol: 20%

Baumé: 3,1

pH: 3,57

Volatile Acidity: 0,6 grs/dm³

Total Acidity: 4,2 grs/dm³

Total SO₂: 72 mgrs/dm³

Residual Sugar: 99 g/dm³