

# 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.



94

Points  
Robert Parker

## 30 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 aged in very ancient (more than 100 years old) wood Port casks.

### BOTTLING DATE

On demand

### TASTING NOTES

30 Years Very Old Tawny Porto is a blend of old Portos with an average age of 30 years, aged in very old wooden casks. Van Zellers & Co. 30 Years Very Old Tawny Port is bottled on demand, making it possible for all to enjoy this beautiful Porto over many years, sharing with us their natural evolution throughout time. Exotic layers of honeyed fruit, spices, dried apricots and nuts, lush, silky and seductive. Serve slightly chilled.

### WINEMAKERS

Cristiano van Zelle

### TECHNICAL INFORMATION

Region: Douro

Soil: Schist

Alcohol: 20%

Baumé: 3,6

pH: 3,52

Volatile Acidity: 0,65 grs/dm<sup>3</sup>

Total Acidity: 4,7 grs/dm<sup>3</sup>

Total SO<sub>2</sub>: 52 mgrs/dm<sup>3</sup>