

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.



50 YEARS VERY 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

With more than 400 years in the Port trade, Van Zellers & Co Ports are a blend of experience and innovation.

This wine is blended from very rare wood-aged ports, that have matured for 50 years in old oak casks. It is sourced from vineyards that extend throughout the Cima Corgo, where very old vines are found, mixing an immense diversity of varieties. This adds complexity, density and excitement to the blend.

BOTTLING DATE

Limited to 150 bottles per year, and only bottled on demand.

TASTING NOTES

The Van Zellers & Co 50 Years Very Old Tawny Port is blended with wines that have aged for more than five decades to intensify all flavours and sensations. It has notes of toasted cocunut, dry figs, almonds, raisins, dates, nutmeg, prunes, black pepper, cigar box and a zesty lemon finish. Pairs beautifully with desserts, especially crème brûlée, almonds and salted caramel. Serve chilled, at 12°C. No need to decant and holds open for very long in bottle.

WINEMAKERS

Cristiano van Zeller

TECHNICAL INFORMATION

Region: Douro

Soil: Schist

Alcohol: 20,14%

Baumé: 4,4

pH: 3,44

Volatile Acidity: 1,06 grs/dm³

Total Acidity: 4,6 grs/dm³

Total SO2: 81 mgrs/dm³