

VAN ZELLERS & Co

SINCE 1620

THE OLDEST
PORT WINE FAMILY

CRAFTED BY TIME

Time, in Port, is a most valued ally. It is time that will concentrate its flavours and touch of mystery. Time helps to mellow down the strength of tannins, the muscle and structure of the wine, the fresh fruit, flower and earthy aromas that a young Port holds. It brings new nuances of colour with touches of gold and hints of green and amber. The wine gains an extra freshness and a more luscious and vibrant feel. With unexpected tastes and aromas that spring with the passing of time, time is what adds that touch of surprise. We celebrate the magic of time, with our selection of old Tawny Single Harvest Ports.



1989 SINGLE HARVEST VERY OLD TAWNY PORT

CONDITIONS

1989 was marked by a very hot summer and an early harvest, with ideal weather conditions. The wines show a high degree of ripeness, and when young, aromas of black fruit.

Historically, 1989 was marked by the break-up of the Soviet Union and the start of the civil war in Yugoslavia.

GRAPE VARIETIES

100 per cent from more than 30 red grape varieties, this Very Old Tawny Port is aged in very old barrels until bottling.

BOTTLING

On request.

VINIFICATION

All grapes are foot trodden in traditional granite lagares, until fermentation is stopped with the addition of grape brandy. These wines are carefully aged in old oak barrels for many years. This slow ageing process over time, transforms the wine's bright red colour into more amber and coppery tones, thus creating a Tawny Port. The longer the wine spends in the barrel, the more it concentrates flavours of honey, toffee, caramel, tobacco, dark or white chocolate, ripe or dried fruit such as grapes, figs and plums. The wines are only bottled to order. This wine was kept separately throughout its ageing and is a wine from a single year. It is therefore bottled as a Very Old Colheita Tawny.

TASTING NOTES

Bright amber colour, typical of a tawny that has aged for more than 30 years. Subtle aromas of caramel, toffee and coffee. A rich wine with a sweet, smooth finish. Pair with caramel or almond tart. Serve chilled.

WINEMAKER

Cristiano van Zeller

TECHNICAL INFORMATION

Region: Douro

Soil: Schist

Alcohol: 20%

Baumé: 2.8

pH: 3.53

Residual Sugar: 89 g/dm³

Volatile Acidity: 0,47 g/l

Total Acidity: 4.2 g/l

Total SO2: 17 mg/l