

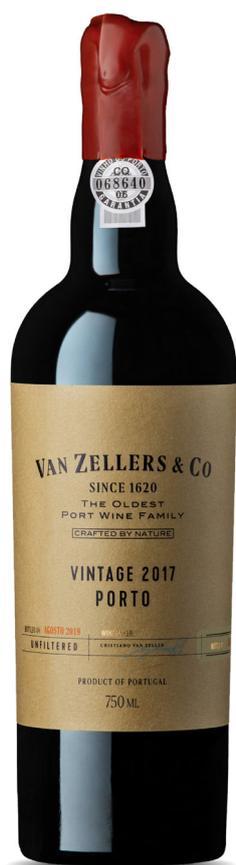
# VAN ZELLERS & Co

SINCE 1620

THE OLDEST  
PORT WINE FAMILY

CRAFTED BY NATURE

When we think of nature, we think of all the ways it dazzles our senses. Nature is alive, moving and reproductive. Nature changes and nature has its own ways. Our nature is to create wines that show the life and soul of a place and of a wine. Something ever evolving, that we do not control and don't intend to. We intend to see it live in a bottle. These wines will not only show the unique characteristics of a place, but they will live in bottle, changing throughout time with a life of its own. The idea to bottle what nature has created is what makes winemaking so exciting.



93

Points  
Robert Parker

## VINTAGE PORT 2017

### CONDITIONS

The viticulture year of 2016/2017 was characterized by an extremely dry and hot year. The vegetative cycle was significantly fast, anticipating the harvest to the earliest date ever in our winemaking memory. In 2017, there was not much precipitation. During the months of June, July and August there were very high temperatures, which led to a hydric thermal and luminous stress, which conditioned the production of the vine. Nonetheless, there was an increase in production compared to 2016, even if not to the degree initially anticipated in the early part of the vegetative cycle. At the sorting table, there was very little fruit rejection, since 2017 was a year of very good phytosanitary conditions. Concentration in the berries, heat and lack of water during the maturation period, accelerated the ripening of the berries, resulting in musts of great concentration, complexity and very high quality. Picking for the white grapes at Vale D. Maria started on the 21st August and on August 26th we picked the first red grapes. Another memorable Vintage Port Year.

### GRAPE VARIETIES

More than 25 different varieties – including Rufete, Tinta Amarela, Donzelinho Tinto, Tinta Francisca, Sousão, Touriga Franca, Tinta Roriz, and Touriga Nacional, among others.

### VINIFICATION

Crafted with traditional practices, when the grapes are brought to the winery they are carefully selected on the sorting table. All grapes and stems are carefully foot-crushed in granite stone tanks, with 15% of the total brandy, to homogenize the brandy with the must and allow for a slightly longer fermentation period. Foot treading occurs throughout the whole fermentation. When the must reaches the desired sugar level, brandy is added to it to stop fermentation. After pressing, the finalised Port is aged between 18 and 24 months, in very old oak barrels, with a capacity of between 600 and 10.000 litres. Whilst it is young, this delicious wine may be enjoyed with chocolate desserts and raspberry coulis. When it reaches an older phase, it combines perfectly with a wide array of cheeses. Serve at 16°C.

### BOTTLING DATE

August 2019

### TASTING NOTES

Van Zellers & Co. Vintage Ports are produced with traditional and indigenous hand-picked Red grapes grown in different sub-regions of the Douro. Bottled without any fining or filtration, Van Zellers & Co. 2017 Vintage Port has a very deep dark core. On the nose, fruits abound with elderberry, strawberry and raspberry and some floral notes. The wine is structured, chewy and flavorful. A Classic Vintage Port that will age beautifully in bottle for well over 50 years.

### WINEMAKERS

Cristiano van Zeller and Joana Pinhão

### TECHNICAL INFORMATION

Region: Douro

pH: 3,75

Soil: Schist

Volatile Acidity: 0,38 grs/dm<sup>3</sup>

Alcohol: 20%

Total Acidity: 4,6 grs/dm<sup>3</sup>

Baumé: 3,1

Total SO<sub>2</sub>: 74 mgrs/dm<sup>3</sup>