



DOURO, Portugal



The 2018 viticultural year was marked by The winter was cold and dry, the spring cold and extremely rainy and the summer cold and rainy at first and hot and extremely dry at second. Although production potential was particularly high in 2018, climate instability had a significant impact on reducing this potential, both due to the abnormal harmfulness of mildew in June and July and the effects of scald and dehydration later on. The harvest began 10 days later than the average for previous years. The harvest produced high quality musts, with good levels of sugar, acidity and phenolic compounds.

WINEMAKING

Grapes at their ideal ripeness are manually harvested and stored in a refrigerated chamber for 12 hours to preserve their characteristics. Partial destemming and crushing follow, and the grapes are then transferred to a vat for intense maceration before and during alcoholic fermentation with pumping over for greater skin extraction. Grape spirit is added to the fermentation at the moment when the desired sugar content (Bé) is reached, thus producing a fortified wine. This Port wine is aged in oak casks in the Douro, and the final blend is composed of wines that are consistent with the style and quality of the LBV of the year. This wine has not undergone any stabilization procedures, so a natural deposit may form in the bottle.

TASTING NOTES

The color is purple with an intense garnet edge. It presents aromas of red and black fruits with some notes of mint and eucalyptus. In the mouth, it is opulent with mature and polished tannins, which give the wine great freshness and vitality.

FOOD PAIRING

Ready to be enjoyed as soon as the bottle is opened. It pairs well with baked Brie with Balsamic Chutney and Cranberry.

STORAGE

It is recommended to store it in a cool place, at a constant temperature (ideal storage temperature of 12°C), away from light, and in a horizontal position.

PRODUCER	Van Zeller Wine Collection, SA
WINEMAKER	Álvaro Van Zeller
CLASSIFICATION	Port wine
GRAPE	Touriga Nacional, Tinta Roriz,
VARIETIES	Touriga Franca, Tinta Barroca
VINTAGE	Manual 2018
BAUMÉ	3.30
ALCOHOL	20.0 %
CAPACITY	75 cl
ALLERGENS	Sulphites
VEGAN	Yes