



DOURO, Portugal

WINEMAKING

The overripe grapes are harvested by hand and kept in cold storage for 24 hours to preserve their characteristics. This is followed by destemming and crushing in a stainless steel vat, where a slight maceration takes place before alcoholic fermentation (AF). This takes place slowly at a controlled temperature. Wine spirit is added to the fermentation when the amount of sugars (Bé) desired by the winemaker is obtained, through strict control of the fermentation temperature and density. This produces a fortified wine that is aged in oak casks for 9 to 12 years in the Douro. During which time it is removed from the lees and various corrections are made. The final blend is obtained by blending several wines selected by the winemakers and is on average 10 years old. They are stabilized and filtered before bottling in Gaia.

TASTING NOTES

Visually bright with a golden color and small amber nuances. On the nose, aromas of dried fruit, spicy vanilla and candied orange peel. On the palate, it's an elegant and balanced wine, with notes of toasted almonds and dried figs. Long and intense finish.

PAIRING

It goes divinely with desserts, especially apples seasoned with caramelized nuts. It can also accompany medium to strong cheeses. Equally magnificent drunk on its own.

STORAGE

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



PRODUCER	Van Zeller Wine Collection, SA
WINEMAKER	Álvaro Van Zeller
CLASSIFICATION	Port Wine
GRAPE VARIETIES	Códega do Larinho; Rabigato & Malvasia Fina
ALCOHOL	19.50 %
BAUMÉ	4.30
CAPACITY	75 cl
ALLERGENS	Sulphits
VEGAN	No