

2018

VAN ZELLERS (CRAFTED BY HAND) DOURO WHITE

Region
Douro

Soil
Schist

Elevation
500 Meters

Alcohol
12.5%

Vineyard Van Zellers & Co.

Grape Varieties Viosinho, Rabigato, Codega, Gouveio

Vinification All grapes are de-stemmed before being slightly crushed by a pneumatic press and the resulting must decanted for 24 hours at 10 degree celsius in 2500-liter steel vats. The must is racked into new 225 and 500 liter French barrels, where it ferments for 25 + days.

Aging 9 months in French oak with battonage.

Tasting Notes VZ White is a fresh and vibrant wine with an intense golden straw colour and a very high concentration of floral and fruity aromas. This is an elegant wine, well-balanced with an impressive acidity.

Reviews **Wine Advocate: 89-91 Points**

VAN ZELLERS & Co
SINCE 1620

CRAFTED BY HAND

VZ

DOURO
2018

M·S WALKER

SINCE 1933

PORTUGAL PORTFOLIO | APR 01, 2020

Instagram #MSWPORTUGAL @MSWALKERBRANDS