VAN ZELLERS & CO

‘Portuguese Wine Pioneer’

-Wine Spectator (about Cristiano Van Zeller)

Year Founded: 1780

Region: Douro Valley, Portugal

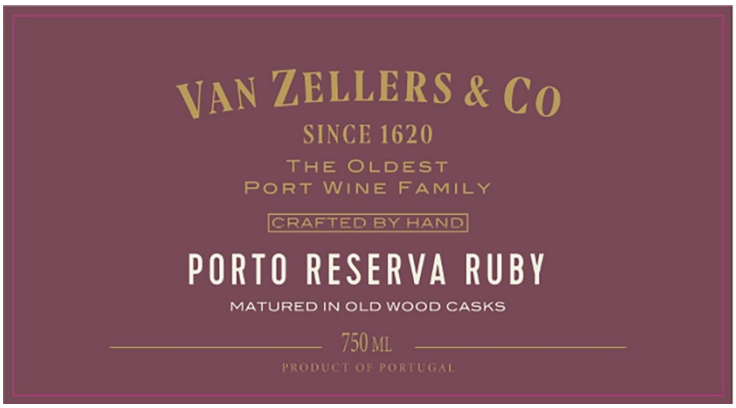
Owner: Cristiano Van Zeller

Known for: With nearly 400 years of experience and 15 generations, the Van Zellers have acquired deep knowledge that enables them to craft some of the world’s most exceptional Ports and wines.

-Organic-

Van Zellers & Co. was founded as a Port Wine company in the early 18th century, with the Van Zeller family tree showing relations to Port wine merchants dating as far back as the 1600’s. Nearing the celebration of 400 years in the Port trade, Van Zellers & Co has been relaunched with a new image, philosophy and range of wines. The Van Zeller family dedicates themselves each day to the meticulous hand-craftsmanship from planting the vines to fortifying wines in aging oak casks. Respect for the Douro’s heritage, diversity, expression, tradition and people is the driving force behind what these storied winemakers do. For the Van Zellers, Port can be expressed in three different categories – wines that have been crafted by hand, by time or by nature. These three factors are mainly responsible for the creation of such diversity in the different styles, flavors, textures and complexity behind their Port wine. It’s through craftsmanship, knowledge, time and the magic behind nature that the family transforms their Port wine into something unique.





Ruby Port Reserve

A blend of more than 30 different traditional Douro red grape varieties from old vines and more recent single variety vineyards located mainly in the Cima Corgo. Like all our Ports, grapes are crushed by foot, before fermentation, together with 10% of the total grape brandy which is added to the final Port. This allows us to macerate the grapes at cooler temperatures and for a longer period before fermentation. When the must was ready for the addition of the remaining grape brandy, the fortification was made in one single moment, adding all the brandy to the must and skins in the lagar. Some more treading ensured good homogenization of the whole wine and that the fermentation was stopped. The blend of must and brandy stayed in the lagar for two more days, with very slight treading twice a day (10 minutes each time). It was then racked to the storage vat together with all the press wine (we use traditional basket presses). The wines are aged in very ancient (more than 100 years old) wood Port casks and small stainless steel vats for a minimum of three years, when we make the final blend before bottling.

Velvety structure and aromas of forest fruits, red fruits, figs and raisins. Perfect to combine with strong cheeses like Gorgonzola, or soft ones like brie and buttery Queijo da Serra Chocolate and cheesecake desserts are a perfect ending.