

# 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.



When the must is ready for addition of the grape brandy, the fortification is made in one single moment by adding all brandy to the must and skins in the lagare. Then, additional treading ensures good homogenization of the whole wine and the fermentation stops. The blend of brandy and must stays in the lagares for 1-2 more days with a very slight treading twice a day for 10 minutes at a time. The blend is then racked in the storage vat together with all press wine. The wines are then carefully aged in very ancient (more than 100-years-old) wood Port casks before being bottled.



## **Van Zellers & Co Ruby Port**

A field blend of different traditional, indigenous red grapes from the Douro region. Grapes are crushed by foot before and during the entire fermentation. A young, intense and fruity Port that has aromas and flavors of intense dark and red fruits shine through.