

PALMER 10 YEAR TAWNY PORT

NV

Country

Portugal

Region

Douro

Varietal

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca & Tinto Cão

Winemaker

Álvaro Van Zeller

Alcohol Content

20%

Total Sulfur

No data

Residual Sugar

No data

Acidity

No data

HISTORY

The known origins of the Van Zeller family refer back to the 13th Century. During the 17th Century, in the rouse of the religious wars that ravaged the northern and central Europe at that time, the van Zellers migrated to Spain and Portugal, countries where they came to settle. Samuel Palmer, a late ancestor of the Van Zeller family - once owner of Casa de Malladas - was a maverick and a remarkable icon in the trade of high-quality Port Wine to England. Paying attention to every single detail, the Van Zeller family have carefully aged their wines in the highest quality oak casks to ensure that they mature these rare elixirs as Samuel Palmer once wanted them to be.

VINIFICATION and MATURATION

Port Wine 10 Years is produced using the traditional method. After the manual grape harvest, the grapes are partially destemmed and crushed into a tank, where a slight maceration occurs before alcoholic fermentation (AF). Fermentation is stopped by adding brandy at the ideal moment, as defined by the winemaker. This results in a fortified wine that ages in oak casks in the Douro for between 9 and 12 years, during which time the lees are removed and various adjustments are made. The final blend is obtained by blending several wines selected by the winemakers, with an average age of 10 years.

VINEYARD



The vineyards are found in the Torto, Pinhão and Douro valleys, Soil types are primarily Schist, granite and clay.

TASTING NOTES



On the nose, brick-colored with an amber rim. Aroma of dried fruits, coffee, honey, and caramel. Taste of ripe black fruits, chocolate, and spicy oak.



FOOD PAIRING

Strong cheeses, roasted nuts, dark chocolate, red fruits.

