

PALMER 20 YEAR TAWNY PORT

NV

Country
Portugal

Region
Douro

Alcohol Content
20%

Total Sulfur
No data

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

Winemaker
Álvaro Van Zeller

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 20 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 15 and 30 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 20 years.

VINEYARD



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

TASTING NOTES



Intense amber color and a golden brown rim. It has aromas of jam and nuts, orange blossom, and spicy wood. On the palate, it has notes of dried fruits, salted caramel, honey, and vanilla.



FOOD PAIRING

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