

PALMER COLHEITA 1974

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

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

This Port wine was produced using the traditional method. After manual harvesting, the grapes were crushed in a granite press. After one day of maceration, with foot treading, and about 2 days of fermentation, at which point the desired sugar concentration is achieved in the must, the fermentation is interrupted with the addition of brandy. A fortified wine was obtained, which was aged in Port wine oak casks in the Douro region, under the care and attention of the winemaking team. If necessary, a light filtration is performed.

VINEYARD



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

TASTING NOTES



Brick red color and greenish hues on the rim. Aromas of nutmeg combined with dried citrus fruits, almonds, and walnuts with hints of brown sugar. Notes of almond and hazelnut, a rich and citrusy acidity, and a full, rich, and very persistent flavor.



FOOD PAIRING

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