

PALMER LATE BOTTLED VINTAGE PORT 2018

Country
Portugal

Region
Douro

Varietal
Touriga Nacional,
Tinta Roriz, Touriga Franca,
Tinta Barroca

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

Partial destemming and crushing follow, and the grapes are then transferred to a vat for intense maceration before and during alcoholic fermentation with pumping over for greater skin extraction. Grape spirit is added to the fermentation at the moment when the desired sugar content (Bé) is reached, thus producing a fortified wine. This Port wine is aged in oak casks in the Douro, and the final blend is composed of wines that are consistent with the style and quality of the LBV of the year. This wine has not undergone any stabilization procedures, so a natural deposit may form in the bottle.

VINEYARD



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

TASTING NOTES



This wine has a powerful structure, dark tannins and peppered black fruits. It is dry and concentrated, with great density, and is very firm at this stage. (Roger Voss - Wine Enthusiast)



FOOD PAIRING

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