

MENERES PORTO 10 YEAR

PRODUCER INFO

- Fernando van Zeller owns the largest independent Port house in Portugal, his family comes from 14 uninterrupted generations in the Port trade and they hold the deepest and most sought-after stocks of aged tawny in Portugal.
- Menéres is one of four Port brands this independent firm produces and is named after family ancestor Arnaldo Menéres.
- Their wines are classic in style, as are the hand stenciled bottles, and we consider them the best examples in the world in terms of complexity and character for the money.

ABOUT THE WINE

- Grapes come from the company estates of Quinta do Saião and Quinta de Zom, with 220 acres and 200 acres, respectively.
- Grapes are hand cut, harvested in small baskets and delivered to the Quinta to be sorted and crushed without destemming. They are cold macerated for a full day prior to fermentation and then fermented with native yeasts in open top stainless steel vats under temperature control until about half of the grapes' natural sugar is consumed.
- At around 100-120 g/l of residual sugar, the fermenting wine is drained off its skins and stems and it is fortified with fine, 150 proof grape brandy from Spain.
- After the harvest, the wine remains in the *adega* or winery in the Douro, where it is left to settle until the spring of the following year before it is taken to the lodges at Vila Nova de Gaia, next to Porto and near the Atlantic coast to be matured, blended and bottled.
- 10 Year Old Tawny Port is patiently matured for 10 years in seasoned oak casks, blended to obtain the house style and bottled.



Vintage: NV | **Wine Type:** 10 Years Old Tawny DOC

Varietals: Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cao

Origin: Portugal | **Appellation:** Douro

Elaboration: (See above) Hand picked in small bins. Stainless steel fermentation. Aged in large oak casks 10 years.

Winemaker: Alvaro van Zeller

TASTING NOTES

Cask aging has lent the wine a softened mellow texture with an intense complex nose which complements the appealing raisiny fruit.

Technical Data

Production: 100 cases | **Alcohol:** 20% | **TA:** 3.96 g/l | **Residual Sugar:** 112 g/l | **pH:** 3.62 **VA:** 0.48

PRESS & POINTS

Not yet rated.

elixirwinegroup.com | info@elixirwinegroup.com | 541.388.5330