



NV Van Zellers & Co. (Cristiano van Zeller) Porto White

Rating

87

Release Price

\$16

Drink Date

2020 - 2026

Producer: Van Zellers & Co.
(Cristiano van Zeller)**Reviewed by**

Mark Squires

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2020, The Wine Advocate**From:** Portugal , Douro , Porto**Color:** White**Type:** Fortified**Sweetness:** Sweet**Type:** Fortified**Variety:** Proprietary Blend

The NV Porto White is a field blend sourced from vines averaging 35 years in age. Aged for an average of 2.5 years in old casks and bottled in 2019 with a bar-top cork, it comes in with 91 grams of residual sugar. Although non-vintage, this does have the bottling date stamped on the back label. (Cristiano Van Zeller is always good with transparency on such things.) Fairly dry and tight, this is neither austere nor fruity. It is, though, reasonably solid in the mid-palate for a White Port without a lot of barrel aging. There's a whiff of brandy on the nose. There's not a lot of complexity, but it works well for its youth and inexpensive level. This can certainly hold several years, but it isn't meant to be held.