



## 2017 Van Zellers & Co. (Cristiano van Zeller) Vintage Port

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b>
93	\$55	2025 - 2065	<b>From:</b> Portugal , Douro , Porto
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
Mark Squires	30th Jun 2020	Issue 249 End of June 2020, The Wine Advocate	<b>Type:</b> Fortified

The 2017 Vintage Port was sourced from vines averaging 35 years in age. It is a field blend aged for 18 months in old wood casks and six months in stainless steel. It comes in with 86 grams per liter of residual sugar—well on the drier side. If you're wondering what you get by trading up from the more-open LBV, the answer is simple: this has more power, a different style, more lift to the fruit. It's darker in color too, if you care. This is designed to be at its best some years from now, not to be at peak today or in the immediate future. You may not like it any better now or a few years later, but the final answer for this wine will only come in 15 years or so. They will separate more in time. (This actually seemed a lot closer to the LBV, as that showed well on the second day tasted and this Vintage Port was open for four.) For now, it is less a matter of a difference in quality than a completely different stylistic experience, although I do think this is better, and 2017 is a better vintage as well. Today, though, this is about potential. There is nothing generous about it. Intense, precise and focused, this shows fine fruit and even better structure, but it finishes hard and tight. The mid-palate is average in depth, but the structure and fruit profile are superb. It does lean a little to the austere side. If you like them that way, it is a terrific value point in this fine 2017 vintage. It has notably blossomed since I first saw it before bottling, at least in a certain sense. It shows off its balance and structure far better now. On the other hand, in terms of expression of fruit, it is, if anything, harder to read now. That would be my remaining question. Ultimately, though, it deserves an uptick. It may one day get another, but let's remain a little conservative. Bottled in August 2019, there were 3,700 bottles and 150 magnums produced. Note: This is the same wine reviewed last year as a tank sample called "Vintage Port VZ," with Lemos and Van Zeller as the producer name. Since the wine name has changed (in addition to the changed producer name), a new database entry has been created so consumers can find it. It is the same wine.

**Sweetness:** Sweet

**Type:** Fortified

**Variety:** Proprietary Blend