



# Van Zellers

Harvested in 1940 and aged in very old wood, this single-harvest white Port layers citrus, honey and walnut around dried apricot and orange peel, finishing profoundly long and graceful.

VAN  
ZELLERS

## Single Harvest Very Old White Port 1940

Douro, Portugal

### Region and Vineyards

The Douro is Portugal's most dramatic wine landscape: terraced river valleys carved into **schist**, shielded from Atlantic weather by the Serra do Marão. This mountain barrier creates a warm continental climate, with the region split into Baixo Corgo (cooler, wetter), **Cima Corgo** (the quality heartland) and Douro Superior (hot, arid). These steep, stone-laced slopes store little water; schist fractures vertically, letting roots probe deep for scarce moisture—key to vine survival and concentration.

White Ports and whites from the Douro traditionally rely on blends of indigenous grapes—Viosinho, Rabigato, Gouveio, Códaga and others—often from mixed plantings that deliver natural balance. In 1940, an **exceptionally dry** summer dramatically reduced yields, a scarcity reflected in this Single Harvest Very Old White Port's intensity and depth. Schist provenance and altitude nuance add mineral cut and aromatic lift to the wine's opulent core.

### Winemaking

Issued **100% from white Douro varieties**—well over two dozen different grapes—this Single Harvest Very Old White Port was fortified and then matured in **very old wooden casks** for an exceptionally long period, remaining in wood until bottling **on demand**. Such prolonged oxidative ageing sculpts colour, aroma and texture, integrating sweetness with freshness.

Technical profile (indicative of cask release): Alcohol **20.5%**, pH **3.80**, total acidity **5.14 g/L**, volatile acidity **1.52 g/L**, total SO<sub>2</sub> **71 mg/L**, Baumé **5.0°**. The long élevage since 1940 accounts for the wine's complexity, nut tones and remarkable persistence.

### Tasting Notes

- **Color:** Deep straw to burnished **amber** with glints of gold-green—a hallmark of extended cask ageing.
- **Aroma:** Citrus and honey lift over white dried plums and apricots, with orange peel, walnut and subtle spice.
- **Palate:** Silky, concentrated sweetness balanced by lively acidity; layers of citrus marmalade, dried stone fruit and nuts unfurl into a **prolonged, persistent** finish of great poise.



Alcohol :20,50 %

Composition: 100% Porto divers



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### Did you know?

For Van Zellers & Co, **time** is "the most valued ally" in Port: it concentrates flavours, mellows structure and brings new nuances—those golden-amber tints and surprising freshness that only decades in cask can bestow.

### Wine Pairing Ideas

- **Foie gras terrine:** The wine's honeyed richness and gentle spice echo foie gras's silkiness, while acidity cleanses the palate.
- **Salted almonds & aged Manchego:** Nutty, savoury notes resonate with walnut and citrus-peel accents; salt sharpens definition.
- **Crème brûlée:** Caramelised crust mirrors tawny-like sweetness; citrus and apricot tones lift the custard's creaminess.
- **Citrus-glazed duck:** Orange peel and spice nuances dovetail with the glaze; structure stands up to rich, gamey flavours.



#### Robert Parker (RP) : 95 Points (0)

*There was one white wine in the range of very old single-harvest Ports, the 1940 Colheita Single Harvest Very Old White Porto, which is difficult to identify by its color, which is a very bright and clean mahogany with some green around the edges. But the complex nose is a little higher-pitched, combining aromas of dates and raisins with molasses, carob beans and an earthy touch with some distant floral hints. 1940 saw an extremely warm summer that resulted in a very small crop. The palate is elegant and balanced, with some spirty hints. It doesn't feel too sweet despite having 126 grams of sugar, and it has a volatile twist in the finish (1.52 grams). I wonder if throughout its life they added coloring or caramel here... In any case, it's a superb bottle of Port. This is truly scarce; they won't do more than nine bottles per year, and it's only bottled to order.*

