



## NV Van Zellers & Co. (Cristiano van Zeller) 30 Years Very Old Tawny Port

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b>
94	\$105	2020 - 2050	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> Portugal , Douro , Porto
Mark Squires	30th Jun 2020	Issue 249 End of June 2020, The Wine Advocate	<b>Color:</b> Red
			<b>Type:</b> Fortified
			<b>Sweetness:</b> Sweet
			<b>Type:</b> Fortified
			<b>Variety:</b> Proprietary Blend

The NV 30 Years Very Old Tawny Port is a field blend from vines averaging 35 years in age. It was bottled in November 2019 with a long cork and 98 grams of residual sugar. If the 20 Year this issue is a sunny and mouthwatering Tawny, this adds more complexity while retaining the acidity. This shows relative austerity for its category, much like the 10 Year did, but the acidity makes it livelier and better balanced. Laced with molasses and caramel, this is dense, tight and gripping. It finishes surprisingly dry in perception, and with plenty of pure power. This is impressive overall. In style, it initially leaned a little more to a Cognac (that is just a relative descriptor, so don't misunderstand). Plus, the acidity always brings it to a good place. This will work on its own, but it also will be a great food pairing for appropriate foods like various cheeses. I liked it a lot, even though I liked the 40 Year more. These can last a very long time, assuming no cork failures, but they do not need to be aged. The end-date drinking window on the ones that were longer in barrel is just a rough guide.