Porto Menérés is one of four port labels produced by Fernando Van Zeller and his family, who are running the largest and most long-lived indie port company in Portugal, being under the same ownership for fifteen generations. Porto Menérés sources its grapes from two of the family’s Duoro Valley estates, Quinta do Saião and Quinta de Zom. Over 100 native grape varietals are permitted for use in port and these two heirloom estates have dozens of varietals in the ground, with the most prevalent being Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca, and Tinta Cao for Ruby and Tawny styles, and Robigalto, Viosinho, Malvasia, and Gouvejo for White styles. In the early stages port is made like a dry wine, but halfway through fermentation 150 proof Spanish grape brandy is added, which kills the yeast and stops the fermentation short resulting in 100-120 g/L of residual sugar and a finished alcohol of 16-20%. Depending on how the wine is treated next you’ll get one of the three below styles:

### Ruby Ports
- **Menéres Ruby Port**
  - An affordable fruity style of blended port meant to be enjoyed young. When people are asking for basic “port,” this is what they are wanting. This is also what one would use when cooking with port. Rich, direct full-bodied flavors of red fruits, smoke, and herbal spice.

### Tawny Ports
- **Menéres Tawny Port**
  - Aged in cask for two years. Fresh and direct, with bright fruit, just a touch of nuttiness, and a round texture.

### White Ports
- **Menéres White Port**
  - Light and fresh, less residual sugar than a tawny port. Think baked apples, marzipan, and citrus fruits. Great to use as a cocktail – Channel your inner Cristiano Ronaldo and mix it with tonic water and ice for the trendiest club drink in Mediterranean Europe right now.

### Late Bottled Vintage Port
- **Menéres Late Bottled Vintage Port**
  - Foot trodden grapes. Aged for 4-6 years in barrel and then bottled/released immediately. Grapes/vineyard locations are the same as those that you would use for “vintage” port during classified vintages, the difference being that you produce this style during non-classified vintages. Extended barrel aging quickens the maturation process, allowing these to be enjoyed young, immediately after bottling. Grapey, with aromas and flavors of black fruit, wet earth, and a silky texture.

### Menéres Ruby Port
- Red color. Serve these cool, consume within a week after opening

### Menéres Tawny Port
- Rich amber color. Serve these cold, consume within a month after opening

### Menéres White Port
- Straw gold color. Serve these cold, consume within a month after opening

### Menéres Port Ratings
- **Menéres 10 Year Tawny Port**
  - The winery’s workhorse multi-vintage bottling and one of the best bargains in the market for a 10 year tawny. Raspberry and cinnamon flavors, with lingering caramel elements.

- **Menéres 20 Year Tawny Port**

- **Menéres 40 Year Tawny Port**
  - The winery’s highest quality multi vintage blend. Elegant, creamy, and very nutty with soft butterscotch and vanilla flavors leading into coconut, mineral, and sage. Extremely complex.