

# VAN ZELLERS & Co

SINCE 1620

THE OLDEST  
PORT WINE FAMILY

CRAFTED BY NATURE

When we think of nature, we think of all the ways it dazzles our senses. Nature is alive, moving and reproductive. Nature changes and nature has its own ways. Our nature is to create wines that show the life and soul of a place and of a wine. Something ever evolving, that we do not control and don't intend to. We intend to see it live in a bottle. These wines will not only show the unique characteristics of a place, but they will live in bottle, changing throughout time with a life of its own. The idea to bottle what nature has created is what makes winemaking so exciting.



95+

Points  
Robert Parker

## CV - CURRICULUM VITAE DOURO RED 2017

### CONDITIONS

The viticulture year of 2016/2017 was characterized by an extremely dry and hot year. The vegetative cycle was significantly fast, anticipating the harvest to the earliest date ever in our winemaking memory. In 2017, there was not much precipitation. During the months of June, July and August there were very high temperatures, which led to a hydric thermal and luminous stress, which conditioned the production of the vine. Nonetheless, there was an increase in production compared to 2016, even if not to the degree initially anticipated in the early part of the vegetative cycle. At the sorting table, there was very little fruit rejection, since 2017 was a year of very good phytosanitary conditions. Concentration in the berries, heat and lack of water during the maturation period, accelerated the ripening of the berries, resulting in musts of great concentration, complexity and very high quality. Picking for the white grapes at Vale D. Maria started on the 21st August and on August 26th we picked the first red grapes.

### GRAPE VARIETIES

More than 25 different varieties from a single vineyard, with over 80 years of age - including Rufete, Tinta Amarela, Donzelinho Tinto, Tinta Francisca, Sousão, Touriga Franca, Tinta Roriz and Touriga Nacional among others.

### VINIFICATION

CV - Curriculum Vitae Douro Red comes from a single vineyard in the Torto river valley. All grapes are hand picked and selected before being destemmed and placed in the granite stone tanks (lagares). All grapes are foot crushed 2-3 days before fermentation starts. The wine will ferment in lagares and foot crushing will occur occasionally to extract tannins, colour and flavour into the wine in a homogenous way. The wines are racked into 75% new French oak barrels (225 litres) for the malolactic fermentation and ageing for 21 months. The final blend is done about one month before bottling.

### BOTTLING DATE

July 2019

### TASTING NOTES

During the life of any winemaker, there are wines and moments that mark our lives, which deserve to remain on our curriculum. This wine is one of them. We called it CV - Curriculum Vitae. Dense violet and dark red colour, intense nose with red and black fruit, like cherries, black currant, raspberries and blueberries. Complex, extremely elegant and long lasting, this wine will age for a very long time. Perfect to pair with game meats, veal and pork, grilled, steamed or stewed, with oven baked vegetables or spicier side dishes. Serve at 16°C.

### WINEMAKERS

Cristiano van Zeller and Joana Pinhão

### TECHNICAL INFORMATION

Region: Douro

Total Acidity: 5,7 grs/dm<sup>3</sup>

Soil: Schist

Total SO<sub>2</sub>: 96 mgrs/dm<sup>3</sup>

Alcohol: 15%

Total Sugars: 0,6 grs/dm<sup>3</sup>

pH: 3,75

Volatile Acidity: 0,8 grs/dm<sup>3</sup>