

# 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.



not  
yet  
rated

## CV - CURRICULUM VITAE DOURO RED 2018

### CONDITIONS

The viticulture year of 2017/2018 was characterized for being very different year from the evolution of the last 5. A dry and cold Winter, followed by an extremely rainy and cold Spring and a first half of summer also cold and rainy and a second half hot and very dry, made it a challenge for all of the producers in the Douro.

A late blossoming of the vines and the high precipitation during all the Spring and early Summer allowed a very good vegetative cycle, allowing the vines to recover from the hydric stress suffered in 2017. However and although the initial good promise for the production potential in 2018, the weather instability along the cycle, which included an abnormal persistent of mildium and oidium during June and July and some hydric stress and very sudden high temperatures in the later part of Summer, resulted in a significant reduction of the initial production potential. Harvest started at the middle of September, some 10 days delayed from the average of the last 10 years, amidst very good weather conditions, with dry and mild temperature conditions throughout the picking season. At the sorting table, once again, there was very little fruit rejection.

All these conditions resulted in musts of very good concentration, complexity, fresh, with medium to high sugar levels, high acidity and phenolic compounds.

Picking for the white grapes happened from the 10th to the 18th of September and for the red grapes happened from the 17th of September to the 13th of October 2018.

### 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 2020 (4,747 x 750ml + 251 x Magnums + 50 x Double Magnums + 8 x 9000ml)

### 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. Violet, dark red colour, with black currant, black cherries, plums and spices on the nose and an extremely balanced and fine wine with a long fruity finish. 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

pH: 3,76

Total SO2: 83 mg/dm<sup>3</sup>

Soil: Schist

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

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

Alcohol: 15%

Total Acidity: 5,5 g/dm<sup>3</sup>