

# 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 2019

### CONDITIONS

The viticulture year of 2018/2019 was characterized by large oscillations in temperature and annual rainfall values, which were lower than normal, making 2019 a dry year. The climatic conditions led, at an early stage, to a slight advance in the vegetative cycle compared to the average of the last five years. This advance slowed down over the cycle. Despite the occurrence of high rainfall during the month of April, the climatic evolution subsequently recorded contributed to an excellent phytosanitary quality of the bunches at harvest.

Harvest started in general around the end of September and lasted slightly until later than in the previous year due to the good climate conditions of September and October.

The occurrence of occasional precipitation during the harvest had a positive impact on the evolution of the maturation because the good phytosanitary quality of the bunches made it possible to wait for the good maturation of the grape. The harvest provided high quality musts, generally with higher acidity, lower alcohol and a good level of phenolic compounds.

Picking for the white grapes happened from the 6th to the 16th of September and for the red grapes happened from the 16th of September to the 11th of October 2019.

### 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 2021 (5,474 x 750ml + 209 x 1500ml + 56 x 3000ml)

### 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: 3,68

Total SO2: 116 g/dm<sup>3</sup>

Soil: Schist

Volatile Acidity: 0,6 g/dm<sup>3</sup>

Total Sugars: <0,9 g/dm<sup>3</sup>

Alcohol: 15%

Total Acidity: 5,8 g/dm<sup>3</sup>