

# 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.



## CV - CURRICULUM VITAE DOURO RED 2020

### CONDITIONS

The viticulture year of 2019/2020 was characterized by oscillations in temperature and in annual average rainfall. It can be generally called a hot and dry year. As rain did fall in Spring, there was greater pressure for mildew, in particular, which came earlier than usual. Oydium remained active until the early stages of maturation. This demanded constant care of the vineyard. Other potential infections had little to no effect in the areas where Van Zellers & Co vineyards are found.

A good accumulation of rainfall at the end of April (35% higher than average) meant that there was no lack of water in the soil for the normal development of the plant. July was the hottest in memory since 1931, and as Cristiano best describes 2020, is that it is the most similar to 1820.

Little rainfall in August helped to replenish some of the water level, however that did not prevent the harvest from being pushed back around 10 days. Unexpectedly during the last week of August and first two weeks of September there was a surprising de-hydration of the bunches, mainly Touriga Franca, which led to a 30% to 35% loss of production regarding 2019 and to high sugar levels, making it very important to pick early. One of the most difficult harvests in living and written memory due to the very high sugar concentrations and dryness of a lot of bunches, but with healthy musts and good phenolic compounds. This was The Harvest for the "magic" of the winemakers.

### GRAPE VARIETIES

Crafted by Nature, CV Curriculum Vitae Douro red is produced from a single-vineyard. It is an 100 year old vineyard, planted with around 35 different grape varieties, including Rufete, Tinta Amarela, Donzelinho Tinto, Tinta Francisca, Sousão, Touriga Franca, Tinta Roriz, 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 were then racked into 75% new French oak barrels (225 litres) for the malolactic fermentation took place. The wine aged for 26 months in oak barrels. The final blend was done in January 2023, and the wine rested in stainless steel tanks until March 2023, when it was bottled.

### BOTTLING DATE

March 2023 (5,873 750ml bottles + 310 1500ml Magnums + 100 3000ml Double-Magnums)

### TASTING NOTES

During the life of any winemaker, there are wines and moments that mark our lives, which deserve to remain on our Curriculum Vitae. This wine is one of them. We called it CV - Curriculum Vitae.

With a dark violet and red colour, 2020 marked the wine with pure red fruits, such as cherries, strawberries and raspberries. Subtle black fruits come through, with notes of black cherries, blueberries and black currants. With present tannins and explosive fruit in the mouth, this vintage proves to be long lasting in bottle.

Try with oven baked pies, such as game or other vegetables, oven cooked pork and veal or a traditional roastbeef, paired with mushroom rice. Serve at 16°C.

### WINEMAKERS

Cristiano van Zeller and Joana Pinhão

### TECHNICAL INFORMATION

Region: Douro

pH: 3,57

Total SO<sub>2</sub>: 50 mg/dm<sup>3</sup>

Soil: Schist

Volatile Acidity: 0,7 g/dm<sup>3</sup>

Total Sugars: 0,91 g/dm<sup>3</sup>

Alcohol: 15%

Total Acidity: 5,6 g/dm<sup>3</sup>