

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.



92-94

Points
Robert Parker

CV- CURRICULUM VITAE DOURO WHITE 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

Single vineyard, with a field blend of different varieties such as Rabigato, Samarrinho, Donzelinho branco, Viosinho and Códega, etc..

VINIFICATION

The vineyard that produces the CV - Curriculum Vitae Douro White is over 80 years of age, and is located in the northeast region of the Douro, at an average altitude of 480 meters, which allows for the production of fresher wines. All grapes are selected before being destemmed and slightly crushed by a pneumatic press. The first must is decanted for 24 hours at 10°C in 2,500 liter stainless steel vats. The must is then transferred to carefully selected French oak barrels (225 and 500 litres) to ferment for 25+ days at controlled temperatures between 10°C and 14°C. The wine ages in the same barrels for more than 8 months, with battonage.

BOTTLING DATE

July 2019 (1.450 x 750ml + 71 x 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. This wine is one of them. We called it CV - Curriculum Vitae. Created by Nature, this wine comes from a single vineyard and each year shows its elegant and persistent profile. The CV - Curriculum Vitae Douro White 2018 is intensely fresh, vibrant, buttery, mineral, herbal, complex and with a long finish. Great bottle aging capacity, and mysterious over the years. To enjoy with fish in the oven, light roasted or grilled meats and a wide selection of cheeses. Serve at 14°C.

WINEMAKERS

Cristiano van Zeller and Joana Pinhão

TECHNICAL INFORMATION

Region: Douro

pH: 3,31

Total SO2: 134 mgrs/dm³

Soil: Schist

Volatile Acidity: 0,4 grs/dm³

Total Sugars: 0,6 grs/dm³

Alcohol: 13%

Total Acidity: 6,3 grs/dm³