

# 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 WHITE 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

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 2020 (1.688 x 750ml + 100 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 2019 has a buttery nose, with grapefruit, lemon zest and floral notes. 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: 3,18

Total SO2: 92 mg/dm<sup>3</sup>

Soil: Schist

Volatile Acidity: 0,4 g/dm<sup>3</sup>

Total Sugars: 0,8 g/dm<sup>3</sup>

Alcohol: 13.7%

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