

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 WHITE 2015

CONDITIONS

2015 was characterized by being an atypical year, with a cold and dry winter and Spring and Summer that were unusually hot and dry. Particularly relevant was the lack of rain throughout the greatest part of the vegetative cycle, at high temperatures between June and July. The climate provoked an anticipated vegetative cycle, around 1 to 2 weeks earlier than average. Oidium and Mildium did not have any impact on the quality and quantity produced. In comparison to the last decade, 2015 was the healthiest of all years. In the older vineyards we did not have hydric stress due to the capacity of older vines to find water. In the new vines, water was scarce, but there was no significant fall in production. Ripening and maturation was earlier this year. Harvest began on the 26th of August with our white grapes. Picking happened in the most perfect weather and grape conditions.

GRAPE VARIETIES

CV-Curriculum Vitae Douro White is produced from a very special plot - located at 600 metres, with an average age of 80 years old. The vineyard is a 1 hectare plot, with many different varieties. The base is Rabigato, but other varieties such as Samarrinho, Donzelinho branco Viosinho, Codega, etc... are found.

VINIFICATION

All grapes are de-stemmed before being slightly crushed by a pneumatic press and the resulting must decanted for 24 hours at 10° Celsius in 2,500 litre stainless steel vats. The must is then racked into new 225 litres French oak barrels, where it will ferment for 25+ days at controlled temperatures between 10° and 14° Celsius. The wine will age in the same barriques for another 8 months, with battonage. CV-Curriculum Vitae is fermented and aged in a selection of the best barrels.

BOTTLING DATE

July 2016. We bottled 1,270 75cl bottles and 33 Magnums 1.5L.

TASTING NOTES

CV-Curriculum Vitae Douro White 2015 is a wine with a notable freshness, fine aromas and with citric notes. The oak is well integrated, not overpowering the great natural acidity and fruity aromas. Mineral and with a magnificent acidity, this wine has a long life in bottle.

WINEMAKER

Cristiano van Zeller / Joana Pinhão / Francisca van Zeller / Sandra Tavares da Silva

TECHNICAL INFORMATION

Region: Douro	Total Acidity: 6,26 g/l
Soil: Schist	Total SO2: 106 mg/l
Alcohol: 13,5%	Total Sugars: 1,1 g/l
pH: 3,11	
Volatile Acidity: 0,4 g/l	