

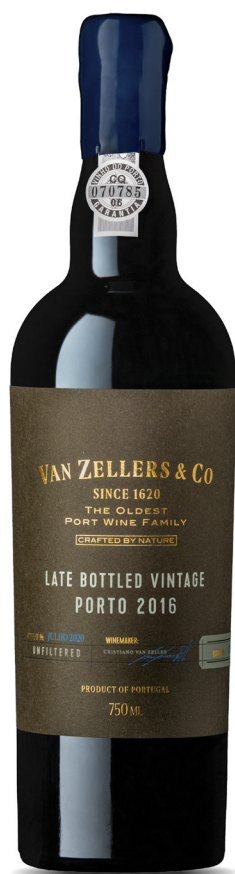
# VAN ZELLERS & Co

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.



## LATE BOTTLED VINTAGE PORT 2016

### CONDITIONS

The viticulture year of 2015/2016 was the year of the conductor and the strike of his baton. The timing to pick had to be just right, to get the perfect balance in our White, Red and Port Wines. A deep knowledge of the vineyard, a careful study of the weather predictions and patience were the key factors to decide when to treat and harvest this year. The winter started off warm, but with a lot of precipitation. This was a great start, as we needed to replenish the soil with water, following the very dry 2015 viticulture year. There was around 80mm more rainfall than the average of the previous 30 years. The unexpected twist to this very welcome rain, was that it continued throughout April and May. This constant rainfall and cool temperatures demanded extra care and attention to all our vines. In the middle of the old plantings, each vine is very close together and with such rain, herbs grew more wildly than we had ever seen. The herb growth, much to our surprise, acted to prevent the spread of mildium, which meant most of our fruit was healthy. We did have a decrease in production, as each vine produced less bunches than average, however this increased the concentration of flavor and aroma in each grape. June and July were quite moderate. August saw unusually hot temperatures, which further slowed maturation. Thankfully, some much desired rain fell on the 24th and 26th of August. We started picking the white grapes on the 5th of September. Each picking day was carefully selected, observing the development of the sugar levels and particularly taking account of the acidity levels to maintain the balance in such an atypical year. For the patient harvester, the rainfall on the 12th and 13th brought the water needed to keep maturation of the berries going and we saw beautiful grapes coming in. The picking of the Red Douro DOC parcels started on the 12th September. A memorable Vintage Port Year!

### GRAPE VARIETIES

More than 25 different traditional Douro grape varieties, predominately Touriga Franca, Touriga Nacional, Tinta Roriz and Tinta Barroca, but also Rufete, Tinta Amarela, Tinta Francisca, Sousão.

### VINIFICATION

The grapes were crushed by foot, before the fermentation, together with 10% of the total grape brandy which is added to the final Port. This allowed us to macerate the grapes at cooler temperatures and for a longer period before fermentation. When the must was ready for the addition of the remaining grape brandy, the fortification was made in one single moment, adding all the brandy to the must and skins in the lagar. Some more treading ensured good homogenization of the whole wine and that the fermentation was stopped. The blend of must and brandy stayed in the lagar for two more days, with very slight treading twice a day (10 minutes each time). It was then racked to the storage vat together with all the press wine (we use traditional basket presses). The wines were aged in very ancient (more than 100 years old) wood Port casks and small stainless steel vats until the beginning of July of 2020.

### BOTTLING DATE

July 2020, in 2.895 x 750ml bottles

### TASTING NOTES

Van Zellers & Co. LBV Ports are produced with traditional and indigenous hand-picked red grapes grown in different sub-regions of the Douro. Bottled without any fining or filtration, Van Zellers & Co. 2016 LBV Port is a traditional unfiltered Late Bottled Vintage, very deep ruby in colour, floral nose, dark cherries, cassis, raspberries, cedar spice, velvety tannins. Elegant and smooth, Van Zellers & Co. LBV Port has a great balance and finesse and a very long and fruity finish. Perfect to pair with chocolate desserts and cheeses, to be enjoyed slowly during dinner with friends. Serve at 16°C.

### WINEMAKERS

Cristiano van Zeller and Manuel Soares

### TECHNICAL INFORMATION

Region: Douro

Soil: Schist

Alcohol: 20%

Baumé: 3,7

pH: 3,75

Volatile Acidity: 0,3 grs/dm<sup>3</sup>

Total Acidity: 4,0 grs/dm<sup>3</sup>

Total SO<sub>2</sub>: 98 mgrs/dm<sup>3</sup>