

Man has played an essential part in creating wines that have transported us to greater heights of pleasure and satisfaction. It is with our work, knowledge and dedication, that the greatest flavours and aromas have been created. Combined with our century old experience, our sensitivity and our capacity to hand make all the different blends that go into each one of these bottles of wine, we want to transform the experience of Port to a different level.



## VZ DOURO RED 2022

### CONDITIONS

The 2021/2022 agricultural year had a hot and dry winter, and an abnormally hot and dry spring and summer. During the vegetative cycle there was a very low average precipitation, and high temperatures particularly in the months of May, July and August. This climate had, mainly, a positive impact on the grapes, particularly regarding the pressure of mildew and oidium, which was greatly reduced, producing very healthy fruit. It was a year of few treatments where we focused essentially on reestablishing balance in the soil, particularly in our older vineyards in Murça and Rio Torto (which gives rise to the CV Curriculum Vitae red wine). Our regenerative viticulture practices, which focus on the soil as the basis for plant growth, and the proliferation of other species that benefit the balance of the ecosystem, have been demonstrating increasingly better results, not only in grapes, but in all of the natural surrounding with visible attraction for birds and other animals.

On the other hand, the reduced precipitation limited the vine's access to water, which caused the grapes to develop prematurely.

In the Van Zellers & Co vineyards, we recorded 37% less grape production in the different vineyards, both our own and of the farmers from whom we purchase grapes, compared to 2021. The harvest began on August 26th with white grape, specifically the Códaga and Arinto varieties, which make up the VZ White. The fruit presented, on average, very good conditions and the harvest took place slowly due to some precipitation in September. The first red grapes were harvested on August 30th, and the harvest ended on September 24th.

### GRAPE VARIETIES

Crafted by Hand, the VZ Douro red is produced with grapes that are sourced from different vineyards. The main vineyard is located in Valença do Douro, at 450 metres altitude, planted with a mixed planting of over 20 varieties. Other vineyards are located in the Rio Torto valley and above Pinhão in Casal de Loivos. All vineyards are field blends. We estimate there are around 30 different grape varieties in this wine.

### VINIFICATION

All grapes are selected before being foot trodden in lagares for 1 to 3 days before fermentation. The must will ferment in granite stone tanks and then finish fermentation in stainless steel tanks in controlled temperatures, ranging from 22°C to 27°C with pigeages by hand.

We then rack the resulting wines in one and two year old French oak barrels (225 and 300 litres), from selected coopers, where they go through malolactic fermentation. All wines were then carefully aged for 26 months in barrels, keeping all different fermentations completely separate until the final blending took place in September 2024. The wine then rested for 2 months in stainless steel tanks until bottling.

### BOTTLING DATE

November 2024 (1,573 X 750ml bottles, 402 X 1500ml Magnums, 91 X 3000ml Double Magnums)

### TASTING NOTES

Crafted by hand, Van Zellers & Co VZ 2022 Douro red has notes of wild berries, blended with fresh herbs and an earthy touch. Tannins are present, creating an abundantly round wine, with a touch of freshness, making it a balanced palate. A wine that invites a next glass and beautifully pairs with truffle flavoured cheeses or meats, barbecue meats and herbs such as dill, coriander, cilantro and parsley.

Serve at 16°C

### WINEMAKERS

Cristiano van Zeller and Joana Pinhão

### TECHNICAL INFORMATION

**Region:** Douro

**Soil:** Schist

**Alcohol:** 14,5%

**pH:** 3,65

**Volatile Acidity:** 0,9 g/dm<sup>3</sup>

**Total Acidity:** 5,9 g/dm<sup>3</sup>

**Total SO2:** 73 mg/dm<sup>3</sup>

**Total Sugars:** 0,6 g/dm<sup>3</sup>