

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.



not  
yet  
rated

## VZ DOURO WHITE 2020

### CONDITIONS

The viticulture year of 2019/2020 was characterized by some oscillations in the values of temperature and annual precipitation relative to the historical values, making it a hot and dry year. As a result of spring rainfall, there was a high level of disease pressure. The mildew stood out for its precocity, in a period of high sensitivity, with important reflections in the production. The oydium remained active until the starting of the grape colouring (“pintor”, in Portuguese) requiring a greater number of treatments until the end of the cycle.

Other potential plagues had little to no effect in the Baixo and Cima-Corgo, this latter sub-region where all Van Zellers & Co.’s vineyards are located.

A good accumulation of rainfall until the end of April (in April the rainfall was 35% higher than the average) meant that there was no lack of water in the soil for the normal development of the vines. Unfortunately, an extremely hot and dry couple of months of July and August (July being the hottest in memory since 1931), created some hydric stress on the plants.

A small rainfall on the 20th of AUGUST helped replenish some water levels but in all, the vegetative cycle in 2020 was some 5 to 16 days advanced on the average of the 2014-2019 period.

Unexpectedly during the last week of August and first two weeks of September there was a surprising de-hydration of the bunches, mainly in the Touriga Franca, which led to a 30% to 35% loss of production regarding 2019 and to very high sugar levels if harvest were slightly delayed.

One of the most difficult harvests in living and written memory due to the very high sugar concentrations and dryness of a lot of bunches, but with healthy musts and good phenolic compounds. This was The Harvest for the “magic” of the winemakers.

Picking for the white grapes went from the 3rd to the 5th of September and for our red grapes from the 12th to the 28th of September 2020.

### GRAPE VARIETIES

A blend of a 70 year old vineyard with, Viosinho, Rabigato, Códega, Gouveio and Arinto.

### VINIFICATION

All grapes are hand picked and selected before being de-stemmed and slightly crushed by a pneumatic press. The acidity of the must is carefully measured and only the very first juice is fermented and aged in new and one year old French oak barrels (225 and 500 litres). The wine ages in the same barrels for another 9 months with battonage, before the final blend.

### BOTTLING DATE

In July 2021 (2.820 x 750ml + 61 x Magnums)

### TASTING NOTES

Van Zellers & Co 2020 VZ Douro White is produced with indigenous Douro grapes, found in older vineyards, grown in the Murça district at around 500 m altitude. This wine is Crafted by Hand, which means that the blending is one of the most important parts of winemaking. We blend different vineyards to produce a wine that is fresh, with lemon zest, lemon tree leaves, a hint of floral notes and a mineral mouthfeel. Long and intense, this wine will age beautifully in bottle.

### WINEMAKERS

Cristiano van Zeller and Joana Pinhão

### TECHNICAL INFORMATION

**Region:** Douro

**Soil:** Schist

**Alcohol:** 12,2%

**pH:** 3,15

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

**Total Acidity:** 6,7 g/dm<sup>3</sup>

**Total SO<sub>2</sub>:** 130 mg/dm<sup>3</sup>

**Total Sugars:** 0,99 g/dm<sup>3</sup>