

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 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 Códega 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

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

September 2023 (5302 x 750ml e 401 x 1500ml)

### TASTING NOTES

Van Zellers & Co 2022 VZ Douro White has a striking expression of tropical fruits and citrus fruits, such as pineapple, apple, lemon and orange blossom. It is fresh and vibrant, with density and depth supported by the ageing in the finest french oak barrels. It will age very well in the bottle and is ideally accompanied by buttery cheeses, seafood or cod dishes.

### WINEMAKERS

Cristiano van Zeller and Joana Pinhão

### TECHNICAL INFORMATION

**Region:** Douro

**Soil:** Schist

**Alcohol:** 12%

**pH:** 3,35

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

**Total Acidity:** 6.7 g/dm<sup>3</sup>

**Total SO<sub>2</sub>:** 126 mg/dm<sup>3</sup>

**Residual Sugar:** 1.26 g/dm<sup>3</sup>