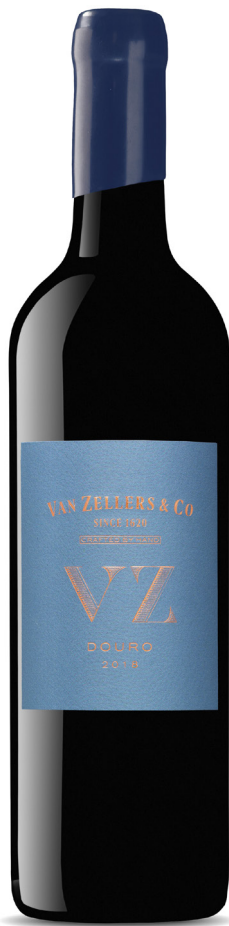


Man has played an essential part in creating wines that have transported us to greater heights of pleasure and satisfaction. It is with our work, knowledge and dedication, that the greatest flavours and aromas have been created. Combined with our century old experience, our sensitivity and our capacity 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 RED 2018

CONDITIONS

The viticulture year of 2017/2018 was characterized for being very different year from the evolution of the last 5. A dry and cold Winter, followed by an extremely rainy and cold Spring and a first half of summer also cold and rainy and a second half hot and very dry, made it a challenge for all of the producers in the Douro.

A late blossoming of the vines and the high precipitation during all the Spring and early Summer allowed a very good vegetative cycle, allowing the vines to recover from the hydric stress suffered in 2017.

However and although the initial good promise for the production potential in 2018, the weather instability along the cycle, which included an abnormal persistent of mildium and oidium during June and July and some hydric stress and very sudden high temperatures in the later part of Summer, resulted in a significant reduction of the initial production potential.

Harvest started at the middle of September, some 10 days delayed from the average of the last 10 years, amidst very good weather conditions, with dry and mild temperature conditions throughout the picking season.

At the sorting table, once again, there was very little fruit rejection.

All these conditions resulted in musts of very good concentration, complexity, fresh, with medium to high sugar levels, high acidity and phenolic compounds.

GRAPE VARIETIES

A blend of several grape varieties (over 30) from different parcels in the Rio Torto and Rio Pinhão Valleys.

VINIFICATION

All our grapes were foot trodden in lagares for 1 to 3 days before fermentation, and then fermented in any of the various stainless steel vats for 7 to 10 days at temperatures ranging from 22° to 27° Celsius, with pigeages by hand. We then rack the resulting wines in one and two year old Allier French oak 225 and 300-liter casks from various coopers where they go through malolactic fermentation. All wines are then carefully aged for 21 months in barriques keeping all different fermentations completely separated until the final blending takes place, just about one month before the bottling of the wines.

BOTTLING DATE

July 2020 (5.192 x 750ml bootes + 200 x Magnums + 30 x Double-Magnums)

TASTING NOTES

Van Zellers & Co. VZ 2018 Douro Tinto is issued from traditional and indigenous hand-picked Red grapes grown in different sub-regions of the Douro. The grapes are foot crushed in old granite "lagares" for 24 hours and then ferment in 5.000 kgs stainless steel tanks between 8 and 12 days. After racking and pressing, the wine is then aged in new, one and two year old French oak 225 litres barriques until the bottling date stated on the label. Full, crispy, expressive, fruity, spicy.

WINEMAKERS

Cristiano van Zeller and Joana Pinhão

TECHNICAL INFORMATION

Region: Douro

Soil: Schist

Alcohol: 14,5%

pH: 3,80

Volatile Acidity: 0,7 grs/dm³

Total Acidity: 5,2 grs/dm³

Total SO2: 100 mgrs/dm³

Total Sugars: < 0,6 grs/dm³