

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 2019

CONDITIONS

The viticulture year of 2018/2019 was characterized by large oscillations in temperature and annual rainfall values, which were lower than normal, making 2019 a dry year. The climatic conditions led, at an early stage, to a slight advance in the vegetative cycle compared to the average of the last five years. This advance slowed down over the cycle. Despite the occurrence of high rainfall during the month of April, the climatic evolution subsequently recorded contributed to an excellent phytosanitary quality of the bunches at harvest.

Harvest started in general around the end of September and lasted slightly until later than in the previous year due to the good climate conditions of September and October.

The occurrence of occasional precipitation during the harvest had a positive impact on the evolution of the maturation because the good phytosanitary quality of the bunches made it possible to wait for the good maturation of the grape. The harvest provided high quality musts, generally with higher acidity, lower alcohol and a good level of phenolic compounds.

Picking for the white grapes happened from the 6th to the 16th of September and for the red grapes happened from the 16th of September to the 11th of October 2019.

GRAPE VARIETIES

A blend of Viosinho, Rabigato, Codega, Gouveio, and Arinto, with a note from a 70 year old field blend vineyard.

VINIFICATION

All grapes are de-stemmed before being slightly crushed by a pneumatic press and the resulting must is decanted for 24 hours at 10° Celsius in 2,500 litre stainless steel vats. The must is then racked into new 225 litres French oak barrels, where it will be fermented for 25+ days at controlled temperatures between 10° and 14° Celsius. The wine ages in the same barriques for another 9 months with battonage.

BOTTLING DATE

July 2020 (3.774 x 750ml + 30 x Magnums)

TASTING NOTES

Van Zellers & Co. 2019 VZ Douro White is issued from traditional and indigenous hand-picked white grapes grown in different sub-regions of the Douro. After slightly pressing the grapes, only the very first juice is fermented and aged in new and one year old French oak 225 and 500 litres barriques for a minimum of 9 months. All barriques are then individually tasted and finally blended and bottled on the date shown on the label.

Fresh, vibrant, floral, mineral, intense, fruity.

WINEMAKERS

Cristiano van Zeller and Joana Pinhão

TECHNICAL INFORMATION

Region: Douro

Total Acidity: 6,4 grs/dm³

Soil: Schist

Total SO₂: 113 mgrs/dm³

Alcohol: 13%

Total Sugars: 0,6 grs/dm³

pH: 3,23

Volatile Acidity: 0,4 grs/dm³