

VAN ZELLERS & Co

SINCE 1620

THE OLDEST
PORT WINE FAMILY

CRAFTED BY NATURE

When we think of nature, we think of all the ways it dazzles our senses. Nature is alive, moving and reproductive. Nature changes and nature has its own ways. Our nature is to create wines that show the life and soul of a place and of a wine. Something ever evolving, that we do not control and don't intend to. We intend to see it live in a bottle. These wines will not only show the unique characteristics of a place, but they will live in bottle, changing throughout time with a life of its own. The idea to bottle what nature has created is what makes winemaking so exciting.



CV - CURRICULUM VITAE DOURO WHITE 2021

CONDITIONS

The viticulture year of 2020/2021 can be resumed to a normal and dry year.

The lack of rainfall through March in all the region enhanced the very reduced action of mildium infections. Mild temperatures during Spring and Summer originated good conditions for the development of oidium, which made it imperative to activate protective and curative treatments to avoid oidium's action affecting the healthy development and maturity of the grapes.

In spite of a very dry March and May, the rainfall all through winter allowed a very healthy and normal development of the vines through their cycle and also that of the grapes through its maturity period, even with a dry and hot month of August.

Some rainfall in September helped to close the maturity cycle of the grapes and the final production volume in the Douro region ended a little above average.

In my experience of 42 vintages in the Douro, 2021 was the best quality and volume production ever in our CV - Curriculum Vitae White and Red Douro wines' vineyards and one of the best quality production from our white grapes' farmers for our VZ Douro White. The grapes were healthy, full of flavour and made incredibly fresh white juices, producing memorable wines.

For the Douro Reds, full of black fruity flavours, very intense in dark red and violet colours, balanced acidity and impressive structure.

Our Ports are also very impressive and dark, full of fresh fruit and structure.

At Van Zellers & Co. picking for the white grapes went from the 2nd to the 8th of September and for our red grapes from the 10th to the 30th of September 2021.

GRAPE VARIETIES

Single vineyard, with a field blend of different varieties such as Rabigato, Samarrinho, Donzelinho branco, Viosinho and C3dega, etc...

VINIFICATION

The vineyard that produces the CV - Curriculum Vitae Douro White is over 80 years of age, and is located in the northeast region of the Douro, at an average altitude of 480 meters, which allows for the production of fresher wines. All grapes are selected before being destemmed and slightly crushed by a pneumatic press. The first must is decanted for 24 hours at 10°C in 2,500 liter stainless steel vats. The must is then transferred to carefully selected French oak barrels (225 and 500 litres) to ferment for 25+ days at controlled temperatures between 10°C and 14°C. The wine ages in the same barrels for more than 8 months, with battonage.

BOTTLING DATE

September 2022 (2215 x 750ml and 228 Magnums 1500ml)

TASTING NOTES

During the life of any winemaker, there are wines and moments that mark our lives, which deserve to remain on our curriculum. This wine is one of them. We called it CV - Curriculum Vitae. Created by Nature, this wine comes from a single vineyard and each year shows its elegant and persistent profile. The CV - Curriculum Vitae Douro White 2021 is born from a year that has particularly great balance and elegance. It has aromas of lime, lemon and pear, touches of nougat and butter. Great bottle aging capacity, and mysterious over the years. To enjoy with fish in the oven, light roasted or grilled meats and a wide selection of cheeses. Serve at 14°C.

WINEMAKERS

Cristiano van Zeller and Joana Pinh3o

TECHNICAL INFORMATION

Region: Douro

pH: 3,33

Total SO2: 121 mg/dm³

Soil: Schist

Volatile Acidity: 0,4 g/dm³

Residual Sugar: 1,24 g/dm³

Alcohol: 12,2%

Total Acidity: 6,4 g/dm³