

VAN ZELLERS & Co

SINCE 1620
THE OLDEST
PORT WINE FAMILY

CRAFTED BY NATURE

Quando pensamos na natureza, pensamos em todas as maneiras em que ela inebria os nossos sentidos. A natureza está viva, em movimento e em permanente reprodução. É algo em constante evolução que nós não controlamos e que não pretendemos fazê-lo. Os vinhos elaborados pela natureza são aqueles que apresentam as características únicas de uma terra. São vinhos que têm vida própria na garrafa, mudando ao longo do tempo. A ideia de engarrafar o que a natureza criou, é o que torna a arte de fazer vinhos tão emocionante.



not
yet
rated

VINTAGE PORT 2020 400th Anniversary Special Edition

CONDITIONS

The viticulture year of 2019/2020 was characterized by some oscillations in temperature and annual precipitation relative to historical values, making it a hot and dry year. There was a high pressure of disease to develop in the vineyard, as a result of spring rainfall. Mildew, in particular, came earlier than usual and lowered production levels. Oidium remained active until the early stages of maturation. This demanded constant care of the vineyard and a greater number of treatments. Other potential infections 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 average) meant that there was no lack of water in the soil for the normal development of the plant. Hydric stress did occur due to an extremely hot and dry couple of months of July and August (July being the hottest in memory since 1931).

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 Touriga Franca, which led to a 30% to 35% loss of production regarding 2019 and to high sugar levels, making it very important to pick early.

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.

GRAPE VARIETIES

More than 25 different varieties - including Rufete, Tinta Amarela, Donzelinho Tinto, Tinta Francisca, Sousão, Touriga Franca, Tinta Roriz, and Touriga Nacional, among others.

VINIFICATION

Crafted with traditional practices, when the grapes are brought to the winery they are carefully selected in a sorting table. All grapes and stems are carefully foot-crushed, with 15% of the total brandy, to homogenize the brandy with the must and allow for a slightly longer fermentation period. Foot treading occurs throughout the whole fermentation. Fortification occurs when the must is ready by adding the remaining brandy.

BOTTLING DATE

October 2022 (2,742 x 750ml)

TASTING NOTES

We are happy to announce the latest release of our Van Zellers & Co Vintage Port 2020 400th Anniversary Special Edition. A year of lower production and higher sugar concentration was indeed one of the most challenging in our 400 years of history. We are, however, extremely happy that the year that marks such an important anniversary, was one that put us to the test and are able to release this Vintage Port. The Van Zellers & Co 2020 Vintage Port has dense red fruit aromas, is intense and extremely opulent in flavour, and has a long finish. A wine that will certainly age for decades and offer generations to come the opportunity to taste the greatness of 2020.

WINEMAKERS

Cristiano van Zeller and Joana Pinhão

TECHNICAL INFORMATION

Region: Douro

pH: 3,80

Soil: Schist

Volatile Acidity: 0,2 g/dm³

Alcohol: 20%

Total Acidity: 4,5 g/dm³

Baumé: 3,0

Total SO₂: 93 mg/dm³