

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 RED 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 mildew 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

Crafted by Nature, CV Curriculum Vitae Douro red is produced from a single-vineyard. It is an 100 year old vineyard, planted with around 35 different grape varieties, including Rufete, Tinta Amarela, Donzelinho Tinto, Tinta Francisca, Sousão, Touriga Franca, Tinta Roriz, Touriga Nacional among others.

VINIFICATION

CV - Curriculum Vitae Douro Red comes from a single vineyard in the Torto river valley. All grapes are hand picked and selected before being destemmed and placed in the granite stone tanks (lagares). All grapes are foot crushed 2-3 days before fermentation starts. The wine will ferment in lagares and foot crushing will occur occasionally to extract tannins, colour and flavour into the wine in a homogenous way. The wines were then racked into 75% new French oak barrels (225 litres) for the malolactic fermentation took place. The wine aged for 26 months in oak barrels. The final blend was done in January 2023, and the wine rested in stainless steel tanks until December 2023, when it was bottled.

BOTTLING DATE

December 2023 (5,056 in 750ml bottles + 305 in 1500ml Magnums + 80 in 3000ml Double-Magnums)

TASTING NOTES

During the life of any winemaker, there are wines and moments that mark our lives, which deserve to remain on our Curriculum Vitae. This wine is one of them. We called it CV - Curriculum Vitae.

With a dark violet and red colour, 2020 marked the wine with pure red fruits, such as cherries, strawberries and raspberries. Subtle black fruits come through, with notes of black cherries, blueberries and black currants. With a deep color, the 2021 vintage is marked by the freshness of red fruits such as raspberries, blackberries, and cherries, as well as the depth of black fruits like black cherries and blackcurrants. With rounded tannins and a fresher finish, this wine is tremendously elegant. Pair it with game pies or roasted vegetables, pork or beef roasts, or traditional roast beef with mushroom rice. Serve at 16°C.

WINEMAKERS

Cristiano van Zeller and Joana Pinhão

TECHNICAL INFORMATION

Region: Douro

pH: 3,61

Total SO₂: 50 mg/dm³

Soil: Schist

Volatile Acidity: 0,9 g/dm³

Total Sugars: <0,6 g/dm³

Alcohol: 14,5%

Total Acidity: 5,9 g/dm³