

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 2022

CONDITIONS

The 2021/2022 agricultural year had a hot and dry winter, and an abnormally hot and dry spring and summer. During the vegetative cycle there was a very low average precipitation, and high temperatures particularly in the months of May, July and August. This climate had, mainly, a positive impact on the grapes, particularly regarding the pressure of mildew and oidium, which was greatly reduced, producing very healthy fruit. It was a year of few treatments where we focused essentially on reestablishing balance in the soil, particularly in our older vineyards in Murça and Rio Torto (which gives rise to the CV Curriculum Vitae red wine). Our regenerative viticulture practices, which focus on the soil as the basis for plant growth, and the proliferation of other species that benefit the balance of the ecosystem, have been demonstrating increasingly better results, not only in grapes, but in all of the natural surrounding with visible attraction for birds and other animals.

On the other hand, the reduced precipitation limited the vine's access to water, which caused the grapes to develop prematurely.

In the Van Zellers & Co vineyards, we recorded 37% less grape production in the different vineyards, both our own and of the farmers from whom we purchase grapes, compared to 2021. The harvest began on August 26th with white grape, specifically the Códega and Arinto varieties, which make up the VZ White. The fruit presented, on average, very good conditions and the harvest took place slowly due to some precipitation in September. The first red grapes were harvested on August 30th, and the harvest ended on September 24th.

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 November 2024, and the wine rested in stainless steel tanks until December 2024 when it was bottled. It then aged for one year in bottle before its release.

BOTTLING DATE

December 2024 in 2083 bottles 75cl, 200 Magnums 150cl and 53 Double-Magnums 300cl.

TASTING NOTES

Throughout the life of any winemaker, there are wines and moments that leave a lasting mark, deserving a place in one's curriculum. CV - Curriculum Vitae is one of those wines.

Crafted by Nature, it is born from a century-old vineyard located in the Rio Torto valley, with a north-facing exposure. Each harvest, this wine surprises with its aromatic complexity, structure, and extraordinary ability to age in bottle. CV- Curriculum Vitae Douro Red 2022 shows a deep colour and reveals great aromatic freshness, with intense notes of red fruits such as raspberry, blackberry, and cherry, layered with the depth of black fruits like black cherry and blackcurrant. On the palate, it displays fine, well-integrated tannins, balanced by a lively acidity that extends the elegant and persistent finish.

Versatile at the table, it pairs beautifully with game dishes, roasted vegetable tarts, oven-baked pork or beef, or a classic 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: 14,0%

Total Acidity: 6,0 g/dm³