

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

KIKA DOURO ROSÉ 2025

CONDITIONS

The 2025 harvest at Van Zellers & Co was marked by a warm and dry growing season, defined by low rainfall and sustained summer heat, yet concluding under stable conditions during harvest. Winter was mild and relatively dry, resulting in moderate soil water reserves. Some rainfall in early spring supported vegetative growth, although conditions remained irregular. Spring temperatures were above average, advancing the cycle. Summer was hot and particularly dry, increasing hydric stress, but the vines adapted well. Cooler and more stable conditions in September allowed for a balanced and well-paced harvest, with good equilibrium between ripeness and freshness. Budburst occurred slightly earlier than usual, with flowering and veraison progressing under favourable conditions. The overall cycle was slightly shorter than average. From a phytosanitary perspective, the year remained under control, with low disease pressure due to the dry conditions. Yields were moderate, with grapes in excellent sanitary condition. The vintage shows good concentration, structure, and ageing potential. For Van Zellers & Co, 2025 reflects a year of precision and adaptation, resulting in structured and expressive wines that capture the character of a warm and dry Douro vintage.

GRAPE VARIETIES

A blend of Touriga Nacional, Tinta Roriz and Touriga Franca from a 40 year old vineyard located at 400 metres altitude.

VINIFICATION

All grapes are hand-picked and carefully selected before being gently pressed as whole bunches in a pneumatic press to preserve freshness and delicacy.

The must is naturally clarified at low temperature, and only the free-run juice is used. Fermentation takes place in stainless steel tanks under controlled temperature, allowing for a slow and precise fermentation that preserves the wine's aromatic purity.

No oak is used, in order to maintain a clean and vibrant expression of fruit and acidity. The wine remains in stainless steel on fine lees for a short period, enhancing texture and balance, before final blending and bottling.

BOTTLING DATE

March 2026 (2 568 garrafas X 750 ml)

TASTING NOTES

The Van Zellers & Co 2025 Kika Rosé reveals a fresh and vibrant expression, reflecting a year of balanced ripening. Made from Touriga Nacional, Tinta Roriz and Touriga Franca, it shows an aromatic profile driven by purity and finesse. On the nose, it reveals notes of wild strawberries, fresh raspberry and a delicate floral lift, with hints of citrus zest.

On the palate, it is lively and precise, with bright acidity and a smooth, well-balanced texture. Red berry flavours unfold with clarity, supported by a subtle tension that brings freshness and energy.

The finish is clean and refreshing, with a light saline touch that invites another sip.

Perfect to pair with oysters, sushi, burrata, light salads — or simply enjoyed on its own, well chilled.

WINEMAKERS

Cristiano van Zeller and Joana Pinhão

TECHNICAL INFORMATION

Region: Douro	Alcohol: 12,5%	Volatile Acidity: 0,33 g/dm ³	Total SO ₂ : 129 mg/dm ³
Soil: Schist	pH: 3.50	Total Acidity: 4.7 g/dm ³	Residual Sugar: 0.63 g/dm ³