

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.



95+

Points
Robert Parker

CV - CURRICULUM VITAE DOURO RED 2017

CONDITIONS

The viticulture year of 2016/2017 was characterized by an extremely dry and hot year. The vegetative cycle was significantly fast, anticipating the harvest to the earliest date ever in our winemaking memory. In 2017, there was not much precipitation. During the months of June, July and August there were very high temperatures, which led to a hydric thermal and luminous stress, which conditioned the production of the vine. Nonetheless, there was an increase in production compared to 2016, even if not to the degree initially anticipated in the early part of the vegetative cycle. At the sorting table, there was very little fruit rejection, since 2017 was a year of very good phytosanitary conditions. Concentration in the berries, heat and lack of water during the maturation period, accelerated the ripening of the berries, resulting in musts of great concentration, complexity and very high quality. Picking for the white grapes at Vale D. Maria started on the 21st August and on August 26th we picked the first red grapes.

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

Grapes are destalked, and foot trodden in lagares for 2 days, at a temperature between 16° and 18° Celsius before fermentation starts, and then fermented in the same lagares (100% of total with a capacity of 5.000 kgs, for about 8 days, at temperatures kept between 20° and 26° Celsius. Ageing in new (75%) and one-year-old (25%) French oak casks, for about 22 months.

BOTTLING DATE

July 2019

TASTING NOTES

During the life of any winemaker, there are wines and moments that mark out our lives, which deserve to remain on our curriculum. This wine is one of them. We called it CV - Curriculum Vitae. CV- Curriculum Vitae Douro Red comes from red grapes grown on our own over 90 years old vineyards in the Rio Torto with a North, East and Northwest facing. All grapes are foot trodden in granite "lagares" throughout the 8 to 12 days of fermentation at temperatures ranging from 22° to 26° Celsius. After the fermentation the wine is racked into new French oak 225 litres barriques from various coopers where it goes through malolactic fermentation. Violet, dark red, purple, black currant, black cherries, plums, spicy, balanced, finesse, very long fruity finish.

WINEMAKERS

Cristiano van Zeller and Joana Pinhão

TECHNICAL INFORMATION

Region: Douro

Total Acidity: 5,7 grs/dm³

Soil: Schist

Total SO₂: 96 mgrs/dm³

Alcohol: 15%

Total Sugars: 0,6 grs/dm³

pH: 3,75

Volatile Acidity: 0,8 grs/dm³