

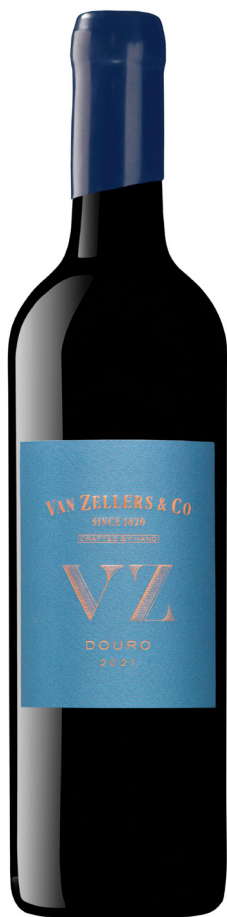
# VAN ZELLERS & Co

SINCE 1620

THE OLDEST  
PORT WINE FAMILY

CRAFTED BY HAND

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.



92

Points  
Robert Parker

## VZ 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 mildium 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 Hand, the VZ Douro red is produced with grapes that are sourced from different vineyards. The main vineyard is located in Valença do Douro, at 450 metres altitude, planted with a mixed planting of over 20 varieties. Other vineyards are located in the Rio Torto valley and above Pinhão in Casal de Loivos. All vineyards are field blends. We estimate there are around 30 different grape varieties in this wine.

### VINIFICATION

All grapes are selected before being foot trodden in lagares for 1 to 3 days before fermentation. The must will ferment in granite stone tanks and then finish fermentation in stainless steel tanks in controlled temperatures, ranging from 22°C to 27°C with pigeages by hand.

We then rack the resulting wines in one and two year old French oak barrels (225 and 300 litres), from selected coopers, where they go through malolactic fermentation. All wines were then carefully aged for 26 months in barrels, keeping all different fermentations completely separate until the final blending took place in January 2023. The wine then rested for 2 months in stainless steel tanks until bottling.

### BOTTLING DATE

November 2023 (13,716 X 750ml bottles + 270 X 1500ml magnums + 36 X 3000ml Double Magnums)

### TASTING NOTES

Crafted by hand, Van Zellers & Co VZ 2021 Douro red has notes of wild berries, blended with fresh herbs and an earthy touch. Tannins are present, creating an abundantly round wine, with a touch of freshness, making it a balanced palate. A wine that invites a next glass and beautifully pairs with truffle flavoured cheeses or meats, barbecue meats and herbs such as dill, coriander, cilantro and parsley.

Serve at 16°C

### WINEMAKERS

Cristiano van Zeller and Joana Pinhão

### TECHNICAL INFORMATION

**Region:** Douro

**Soil:** Schist

**Alcohol:** 14%

**pH:** 3,68

**Volatile Acidity:** 0,8 g/dm<sup>3</sup>

**Total Acidity:** 5,7 g/dm<sup>3</sup>

**Total SO<sub>2</sub>:** 50 mg/dm<sup>3</sup>

**Total Sugars:** 1,07 g/dm<sup>3</sup>