

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.



LATE BOTTLED VINTAGE PORT 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 traditional Douro grape varieties, predominately Touriga Franca, Touriga Nacional, Tinta Roriz and Tinta Barroca, but also Rufete, Tinta Amarela, Tinta Francisca, Sousão.

VINIFICATION

The grapes were crushed by foot, before the fermentation, together with 10% of the total grape brandy which is added to the final Port. This allowed us to macerate the grapes at cooler temperatures and for a longer period before fermentation. When the must was ready for the addition of the remaining grape brandy, the fortification was made in one single moment, adding all the brandy to the must and skins in the lagar. Some more treading ensured good homogenization of the whole wine and that the fermentation was stopped. The blend of must and brandy stayed in the lagar for two more days, with very slight treading twice a day (10 minutes each time). It was then racked to the storage vat together with all the press wine (we use traditional basket presses). The wines were aged in very ancient (more than 100 years old) wood Port casks and small stainless steel vats until the beginning of July of 2020.

BOTTLING DATE

July 2021, 2,996 bottles 750ml

TASTING NOTES

Bottled like traditional LBV's, without filtration, Van Zellers & Co. 2017 LBV Porto has a deep ruby color, an aroma marked by ripe fruits, with velvety tannins and full bodied. It also has a great balance and a very long and fruity finish. Ideal to accompany desserts such as cheesecake and chocolate cakes. Serve at 16°C.

WINEMAKERS

Cristiano van Zeller and Joana Pinhão

TECHNICAL INFORMATION

Region: Douro

Soil: Schist

Alcohol: 20,2%

Baumé: 3,8

pH: 3,71

Volatile Acidity: 0,33 g/dm³

Total Acidity: 4,4 g/dm³

Total SO₂: 39 mg/dm³

Residual Sugar: 112 g/dm³