

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 2018

### CONDITIONS

The viticulture year of 2017/2018 was characterized for being very different year from the evolution of the last 5. A dry and cold Winter, followed by an extremely rainy and cold Spring and a first half of summer also cold and rainy and a second half hot and very dry, made it a challenge for all of the producers in the Douro.

A late blossoming of the vines and the high precipitation during all the Spring and early Summer allowed a very good vegetative cycle, allowing the vines to recover from the hydric stress suffered in 2017. However and although the initial good promise for the production potential in 2018, the weather instability along the cycle, which included an abnormal persistent of mildium and oidium during June and July and some hydric stress and very sudden high temperatures in the later part of Summer, resulted in a significant reduction of the initial production potential. Harvest started at the middle of September, some 10 days delayed from the average of the last 10 years, amidst very good weather conditions, with dry and mild temperature conditions throughout the picking season. At the sorting table, once again, there was very little fruit rejection.

All these conditions resulted in musts of very good concentration, complexity, fresh, with medium to high sugar levels, high acidity and phenolic compounds.

Picking for the white grapes happened from the 10th to the 18th of September and for the red grapes happened from the 17th of September to the 13th of October 2018.

### GRAPE VARIETIES

Crafted by Nature, the Van Zellers & Co LBV Port comes from very old vineyards, planted as a field blend. There are more than 25 different traditional Douro grape varieties. Predominantly Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca, Rufete, Tinta Amarela, Tinta Francisca and Souisão, among others.

### VINIFICATION

All grapes were hand picked and carefully selected before being taken to the winery. The grapes were crushed by foot, before 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 2023.

### BOTTLING DATE

August 2022 in 1180 37,5 cl bottles

### TASTING NOTES

Bottled as a traditional LBV Port, without filtration, the Van Zellers & Co LBV Porto 2018 is deliciously full of dark red fruits and vivid spices. The brandy is perfectly integrated in a velvety and round LBV Port, that will age in bottle. May be decanted

Serve at around 16°C

Keeps its character up to 1 week after opening.

Great to pair with strawberry cheesecake, serra da estrela DOP Cheese or chocolate truffles.

### WINEMAKERS

Cristiano van Zeller and Joana Pinhão

### TECHNICAL INFORMATION

**Region:** Douro

**Soil:** Schist

**Alcohol:** 19,5%

**Baumé:** 3,7

**pH:** 3,68

**Volatile Acidity:** 0,35 g/dm<sup>3</sup>

**Total Acidity:** 4,8 g/dm<sup>3</sup>

**Total SO<sub>2</sub>:** 103 mg/dm<sup>3</sup>

**Residual Sugar:** 94 g/dm<sup>3</sup>