

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 2019

CONDITIONS

The viticulture year of 2018/2019 was characterized by large oscillations in temperature and annual rainfall values, which were lower than normal, making 2019 a dry year. The climatic conditions led, at an early stage, to a slight advance in the vegetative cycle compared to the average of the last five years. This advance slowed down over the cycle. Despite the occurrence of high rainfall during the month of April, the climatic evolution subsequently recorded contributed to an excellent phytosanitary quality of the bunches at harvest.

Harvest started in general around the end of September and lasted slightly until later than in the previous year due to the good climate conditions of September and October.

The occurrence of occasional precipitation during the harvest had a positive impact on the evolution of the maturation because the good phytosanitary quality of the bunches made it possible to wait for the good maturation of the grape. The harvest provided high quality musts, generally with higher acidity, lower alcohol and a good level of phenolic compounds.

Picking for the white grapes happened from the 6th to the 16th of September and for the red grapes happened from the 16th of September to the 11th of October 2019.

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 Soiusão, 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

July 2023 in 5,695 x 750ml bottles

TASTING NOTES

Bottled like a traditional LBV, without filtration, Van Zellers & Co 2019 LBV Porto has a deep ruby colour, aroma of dark fruit in syrup, pepper spice, cardamom and cassis. Well integrated brandy, resulting in a balanced wine, with good volume. Will evolve beautifully in bottle.

Serve at around 16°C

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: 20,2%

Baumé: 3,6

pH: 3,48

Volatile Acidity: 0,2 g/dm³

Total Acidity: 4,5 g/dm³

Total SO₂: 46 g/dm³

Residual Sugar: 103 g/dm³