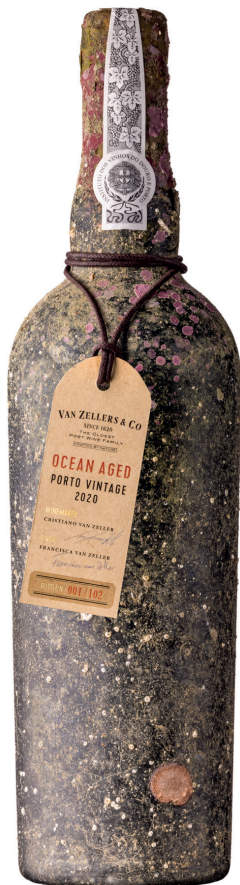


When we think of nature, we think of all the ways it dazzles our senses. Nature is alive, moving and reproductive. Nature changes and nature has its own ways. Our nature is to create wines that show the life and soul of a place and of a wine. Something ever evolving, that we do not control and don't 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.



not
yet
rated

VINTAGE 2020 OCEAN AGED

CONDITIONS

The viticulture year of 2019/2020 was characterized by oscillations in temperature and in annual average rainfall. It can be generally called a hot and dry year. As rain did fall in Spring, there was greater pressure for mildew, in particular, which came earlier than usual. Oidium remained active until the early stages of maturation. This demanded constant care of the vineyard. Other potential infections had little to no effect in the areas where Van Zellers & Co vineyards are found.

A good accumulation of rainfall at the end of April (35% higher than average) meant that there was no lack of water in the soil for the normal development of the plant. July was the hottest in memory since 1931, and as Cristiano best describes 2020, is that it is the most similar to 1820.

Little rainfall in August helped to replenish some of the water level, however that did not prevent the harvest from being pushed back around 10 days. Unexpectedly during the last week of August and first two weeks of September there was a surprising de-hydration of the bunches, mainly Touriga Franca, which led to a 30% to 35% loss of production regarding 2019 and to high sugar levels, making it very important to pick early. One of the most difficult harvests in living and written memory due to the very high sugar concentrations and dryness of a lot of bunches, but with healthy musts and good phenolic compounds. This was The Harvest for the "magic" of the winemakers.

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

Crafted with traditional practices, when the grapes are brought to the winery they are carefully selected in a sorting table. All grapes and stems are carefully foot-crushed, with 15% of the total brandy, to homogenize the brandy with the must and allow for a slightly longer fermentation period. Foot treading occurs throughout the whole fermentation. Fortification occurs when the must is ready by adding the remaining brandy.

OCEAN AGED

On the 9th of December, 2022, Francisca van Zeller submerged 102 bottles of Van Zellers & Co Vintage Porto 2020 in the Atlantic Ocean to age at 10 metres deep. Here the bottles find a constant temperature averaging 13°C.

BOTTLING DATE

September 2022 (2,742 x 750ml)

TASTING NOTES

Van Zellers & Co Vintage Porto 2020 was produced with the finest grapes, hand-picked from very old vineyards located in the heart of the Douro Valley. Van Zellers & Co Vintage Ports are traditionally foot crushed in granite stone tanks, where the wine ferments. After around three days, brandy is added to the fermenting must, preserving the intensity of red fruit aromas, with jammy notes and hints of cassis. Dark spices, dark chocolate, plum and dried fig notes appear in a deep and velvety Vintage Port. With Ocean ageing, the wine has smoothed the tannins and gained greater nuances of walnuts and a deeper chocolatey finish.

DIVER

Francisca van Zeller

WINEMAKERS

Cristiano van Zeller and Joana Pinhão

TECHNICAL INFORMATION

Region: Douro

Soil: Schist

Alcohol: 20%

Baumé: 3,0

pH: 3,80

Volatile Acidity: 0,2 g/dm³

Total Acidity: 4,5 g/dm³

Total SO₂: 93 mg/dm³