



2018

CURRICULUM VITAE WHITE

Region Douro	Soil Schist	Elevation 200 Meters	Alcohol 13%
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Vineyard Van Zellers & Co.

Grape Varieties Field blend from old vines

Vinification All grapes are destemmed before being slightly crushed by a pneumatic press and must decanted for 24 hours at 10°C in 2,500 litre stainless steel vats. The must is then racked into new 225 litres French oak barrels, where it ferments for 25+ days at controlled temperatures between 10–14°C. The wine will age in the same barriques for another 8 months, with battonage. CV—Curriculum Vitae is fermented and aged in a selection of the best barrels.

Tasting Notes CV—Curriculum Vitae Douro White is a wine with a notable freshness, fine aromas and citric notes. The oak is well integrated, not overpowering the great natural acidity and fruity aromas. Mineral and with a magnificent acidity, this wine has a long life in bottle.

Reviews **Wine Advocate: 96 Points**
Wine Enthusiast: 93 Points

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