2021 CURRICULUM VITAE RED

Region	Soil	Elevation	Alcohol
Douro	Schist	200 Meters	14.5%

Vineyard Van Zellers & Co.

Grape Varieties 80 year old field blends of over 40 different indigenous grape varieties.

Vinification Grapes are destalked, and foot trodden in lagares (open air tanks) for 2 days, at a temperature between 16–18°C before fermentation starts, and then fermented in the same lagares(50% of total) and in stainless steel vats (50% of total) with a capacity of 5,000Kgs, for about 8 days, at temperatures kept between 20–26°C. The grapes used for CV—Curriculum Vitae come from plots in our vineyards in the river Torto which have been chosen after many years of experiencing their incredible high quality results. Predominantly north facing, these very old vineyards, with more than 80 years, produce grapes with great freshness and concentration, normally averaging 14.5° Baumé.

Aging New (75%) and one-year-old (25%) French oak casks, for about 21 months.

Tasting Notes Incredibly deep violet, dark red and purple colors, with a very high concentration of mature dark red fruit aromas, black cherries and plums. The aging in new oak casks concentrates the mature tannins and helps smooth the wine's power, resulting in a very elegant wine with great balance and finesse and a long, fruity finish.

Reviews

2022 Vintage
Wine Spectator: 93 Points

2021 Vintage
James Suckling: 95 Points

2020 Vintage
Wine Advocate 94 Points
Wine Spectator: 93 Points
James Suckling: 93 Points

2019 Vintage
Wine Advocate: 95+ Points
Wine Enthusiast: 94 Points (Cellar Selection)
Wine Spectator: 94 Points
James Suckling: 93 Points

2017 Vintage
Wine Advocate: 96–98 Points
Wine Enthusiast: 94 Points (Cellar Selection)

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