

2017 Lemos and Van Zeller (Cristiano van Zeller) CV (Curriculum Vitae)

| Rating 95+ | Release Price \$100 | Drink Date 2022 - 2045 | Produ (Cristia |
|----------------------|------------------------|--|--------------------------|
| Reviewed by | lssue Date | Source | From: |
| Mark Squires | 30th Jun 2020 | lssue 249 End of June 2020, The Wine Advocate | Color: |

The 2017 CV (Curriculum Vitae) is a field blend from 85-year-old vines aged for 22 months in 85% new French barriques. It comes in at 15% alcohol. This was last seen only as a tank sample in Porto. It is now in the USA. Ripe and powerful, this is a blockbuster in a sense, yet it seems to show plenty of finesse in the mid-palate too. It is neither jammy nor clumsy. It puts together the intense fruit with structure, seeming more serious than sexy. It never seems sweet, but as it opens up—and it takes quite a while—it dribbles flavorful fruit over the palate. The velvety texture is seductive. This needs some more time to evolve and become harmonious. It is a bit closed just now and nowhere near ready. Indeed, it seems more closed now than when I saw it in Porto. It should age for a couple of decades, so there is no rush. I'll stick with my original 2022 "begin date," but it is more likely to be another five years past that before it really nears something resembling a wine at peak. There were 4,400 bottles produced, plus various bottles in larger formats.

ucer: Lemos And Van Zeller

ano Van Zeller)

: Portugal , Douro

: Red

Type: Table

Sweetness: Dry

Type: Table

Variety: Proprietary Blend