



## 2016 Lemos and Van Zeller (Cristiano van Zeller) Branco CV

<b>Rating</b> (94 - 96)	<b>Release Price</b> \$100	<b>Drink Date</b> 2018 - 2030	<b>Producer:</b> Lemos And Van Zeller (Cristiano Van Zeller)
<b>Reviewed by</b> Mark Squires	<b>Issue Date</b> 31st Aug 2017	<b>Source</b> 232, The Wine Advocate	<b>From:</b> Portugal , Douro <b>Color:</b> White

The 2016 Branco CV is a field blend of typical grapes like Rabigato, Codega and Gouveio from more than 80-year-old vines, aged in an 80/20 mixture of new and second-used barriques for nine months. This was a tank sample, the final blend tasted out of barrel. A bit smoky this year, it succeeds with fine volume in the mouth, with the most tension of any of the whites this issue from Van Zeller and the combination of structure and body to handle the new oak. The smoke should blow off as it gets bottled and settles down. It is a bit oakier than most, but you can already see it absorbing the wood as it sits in the glass. The acidity here seals the deal and makes it clear that this will age well, perhaps even better than the 2015. Cristiano said to me that it would "easily" go to 2030. That seems reasonable and I have to say Douro whites are aging better than expected these days. This looks like a potential superstar, but you would be well advised to give it a year or two to settle down when it is finally released. That will allow better integration of oak, among other things. There were only 1,500 bottles produced and 35 magnums.

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Proprietary Blend