



VAN ZELLERS
ESTABLISHED IN 1780



Cristiano van Zeller is the 14th generation of a family continuously working in the Douro region since 1620, producing and selling Port and Douro Wines. While finishing his Porto University studies to become a civil engineer, he started his wine working life at the family company Quinta do Noval. He later became CEO and President of the company just before the harvest of 1982 and maintained the responsibility until the family decided to sell and sold the company to AXA in 1993. He also had responsibilities as a member of the board, later as Vice-President and in 1990/1991 as President of the Port Wine Shippers Association.

He left Quinta do Noval at the end of 1993 and started immediately, at the beginning of 1994, completely new wine projects in the Douro, first with Quinta do Crasto (1994-2000), then with Quinta do Vallado (1997-2007) and finally his own project, having bought with his wife Joana, in 1996, her family property Quinta Vale D. Maria. This was the time of the start of a small “revolution” in the Douro: the emergence of Douro still wines.

In 1997 he created, together with Javier Hidalgo, of Hidalgo La Gitana Sherry Co., Spain, the first single-vineyard sherry in history, the Pastrana Manzanilla Pasada and in 2007 he also created and is currently co-owner and shareholder of Hacienda Terra d’Uro, in Toro, Spain, producing Toro DO wines.

Cristiano is a founding member of the Confraria do Vinho do Porto (1982) and of the group Douro Boys, the most innovative and dynamic group of producers in Portugal, based in the Douro (Quinta Vale D. Maria /Van Zellers & Co., Niepoort, Quinta do Crasto, Quinta do Vallado and Quinta Vale Meão).

In 2007 he got back Van Zellers & Co., the original family company founded in 1780, which had been sold together with Quinta do Noval back in 1993, and re-built the company, from the ground, since then.

In 2017 Quinta Vale D. Maria merged with Aveleda, SA, owned by his cousins, the Guedes family. He then became a member of the board and a shareholder in the family group. Van Zellers & Co. is still owned by him.

Cristiano is currently chairing the Federation of the Douro Farmers.

Wines to be tasted and Parker's punctuation attributed*:



CV - Curriculum Vitae 2016 Douro White 95 pontos Parker

CV-Curriculum Vitae Douro White is a wine with a notable freshness, fine aromas and with 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.



Quinta Vale D. Maria 2015 Douro Red 95+ pontos Parker

One of the most concentrated Quinta Vale D. Maria of the latest years, comparable to the 2011 vintage, but with more intensity and freshness. Violet colour, with an incredible concentration of mature dark red fruit, black cherries and plums and spicy aromas. Velvety tannins and a lingering fruit, make this wine fine and elegant.



Quinta Vale D. Maria 2013 Vinha da Francisca Douro Red - 95 pontos Parker

Quinta Vale D. Maria Vinha da Francisca 2013 is a structured wine, with notes of mineral stones, such as schist, and some dark chocolate, dipped in dark red fruits like dark cherries. It is a very elegant wine, linear, fresh and a great balance.



CV – Curriculum Vitae 2015 Douro Red (Van Zellers & Co.) – 97 pontos Parker

Quinta Vale D. Maria 2016 Vintage Port presents a very deep violet and red colour. The traditional Quinta Vale D. Maria aromas of cherries, raspberries, blackberries, wild flowers such as rock rose, and dark chocolate are intense and full of layers. The 2016 Vintage is very concentrated, with a lot of fruit on the palate, rounded tannins and great volume. This is a Vintage of great ageing, just like a classic Vintage Port.



Quinta Vale D. Maria 2014 Vintage Port 95 pontos Parker

Quinta Vale D. Maria 2014 Vintage Port has a very deep red colour with violet and purple nuances. It is tremendously concentrated with mature red fruit aromas such as blackberries, black cherries and plums' jam, cassis and rock rose. Very elegant, structured wine, the 2014 Vintage Port distinguishes itself with a great balance of fruit and structure and for the immense ageing potential it demonstrates.



Vale D. Maria 30 Year Old Tawny Port New, never presented for ratings

The wines in the blend for this superb old Tawny Port, issued from a long list of different grape varieties and locations along the Douro valley, patiently matured for an average of 30 years in seasoned oak casks, acquiring a softened mellow texture with an intense complex nose of dry fruits, such as hazelnuts, nuts and almonds, blended with tobacco and white chocolate aromas. Bright and clear, it is ready to drink once bottled. Vale D. Maria 30 Year Old Tawny Port makes a delicious dessert wine and is the perfect finish to any meal.