

CORTES DE CIMA VINEYARDS AND WINERY

VINTAGE NOTES

1997 CORTES DE CIMA RESERVA

Cortes de Cima, Alentejo

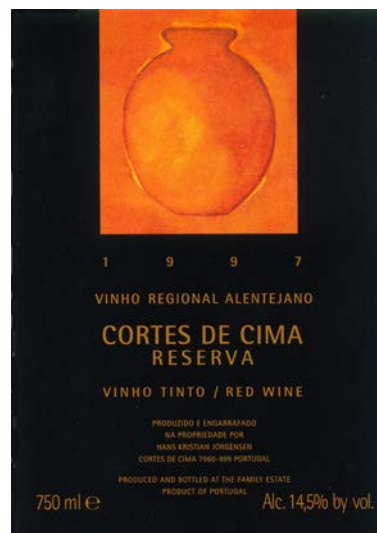
Appellation: Vinho Regional Alentejano

Varietal: Aragonez (Tempranillo) 70%
Trincadeira 30%

Total Acids: 5.3
Final pH: 3.7
Alcohol: 14.5 %

Bottled November 1998
5.000 bottles (75 cl) produced
Grown, produced and bottled on the family estate.

Awards: Silver Medals in both the 1999 Challenge du Vin, Bordeaux, and the 1999 International Wine Challenge UK.



VINIFICATION

Great fruit from selected sites known to produce the best grapes of the vineyard, harvested at optimum ripeness.

Fermented without stems under temperature control, and a combination of gentle pumpovers, and rack and return. Extended skin maceration to enhance varietal fruit characters, and to provide tannin structure and balance. Aged for 12 months in new American (80%) and French (20%) oak barrels, then blended to give balanced varietal fruit and oak components. Bottled without fining or filtration in November 1998.

WINEMAKER'S COMMENTS-

This wine exhibits a deep, intense dark red/purple colour, with an attractive, lifted berry fruit and spicy vanillan oak aroma. It has a full, richly flavoured palate, showing sweet, ripe fruit and well integrated American oak.

This is a concentrated wine with good structure and acid balance, which will improve in the bottle over the next 5-10 years.

WHAT THE CRITICS SAY-

"Being much more focused and ambitious than the Alentejo norm" (16.5 points) - *Jancis Robinson Tastes the Best Portuguese Table Wines, 1999.*

"A lovely red, especially in it's concentration, quality of the aromas, texture and flavours. A luxury" (trans.)
Classified by João Paulo Martins among 'The Best of the Year'. 7 points (maximum 8)

João Paulo Martins, *"Vinhos de Portugal"* 2001

"One of the greatest revelations from the Alentejo for many years. A wine for meditation." (trans.) Awarded the highest score of any Alentejan wine at 18.5 points (maximum 20).

João Afonso, *"Anuário de Vinhos"* 2001