

# CORTES DE CIMA VINEYARDS AND WINERY

## VINTAGE NOTES

### 1998 CORTES DE CIMA RESERVA

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Cortes de Cima, Alentejo  
Denominação: Vinho Regional Alentejano  
Castas: Aragonez (Tempranillo) 85%  
Cabernet Sauvignon 15%  
Ácidos totais: 5.1  
pH final: 3.6  
Álcool: 14%

Barrel Ageing: 12 months  
Bottled December 1999  
6.100 bottles (75 cl) produced  
Grown, produced and bottled on the family estate.

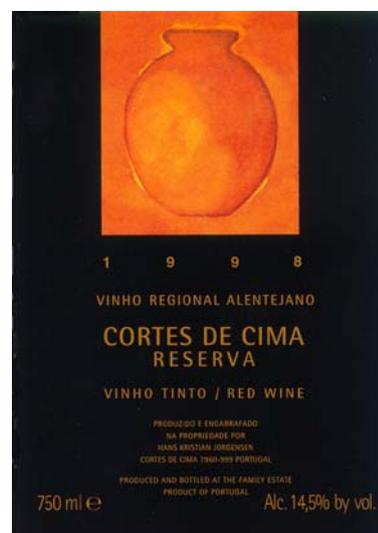
Awards:

**Silver Trophy**– Les Olympiades du Vin, Bordeaux 2001

**Gold Medal** - Intl. Wine Challenge, London 2002

**Gold Medal** - Challenge du Vin, Bordeaux 2001

**Gold Medal** - Concours Mondial, Bruxelles 2001



### HARVEST

The 1998 *Vindima* (harvest) was the most challenging of the decade for Portuguese growers, accustomed to a sunny, warm and dry growing season year after year, in 1998 we had to deal with persistently cool and humid conditions. It was a real chance to put to test the modern trellis system (as directed by the Australian Vine Dr. Richard Smart) which we have painstakingly adopted, revolutionary to the traditional local viticulture systems. Raised off the ground, with increased air circulation and sun exposure, our fruits achieved a high quality and with less spraying needs, in comparison to the problems faced by the local growers who were badly affected by the adverse weather conditions, and resulting drastic crop reductions of 50%.

### 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 French (80%) and new American (20%) oak barrels, then blended to give balanced varietal fruit and oak components. Bottled without fining or filtration in December 1999.

### WINEMAKER'S COMMENTS

The wine has an impressive deep, dense red/purple colour, with a complex bouquet of spice, dark berry and plum fruits and hints of smoke and toasty oak. The palate is richly textured with layers of supple fruit, mint and chocolate, well supported by attractive oak and fine, ripe tannins. This is a well-balanced wine with power and finesse, which will improve with time (5 – 10 years) in the bottle.

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### TRACK RECORD

**1997 VINTAGE** – 90 – (Mark Squires) Robert Parker

**1997 VINTAGE - Silver Medal** - Challenge International du Vin, Bordeaux 1999 **1997**

**VINTAGE - Silver Medal** - International Wine Challenge London, UK 1999

### RATINGS

93 – *(Mark Squires) Robert Parker*

91 – *Wine Enthusiast*

### REVIEWS

"The 1998 RESERVA is simply beautiful, perhaps the best wine I have tasted from this winery. If this is what they turn into, maybe it's time to start cellaring them and stop diving into them so soon. It is nicely structured, intense still, powerful and focused. There is just a touch of cream on the texture of the finish. Flavorful and aromatic, it is particularly succulent on the finish, and it has aged very gracefully." - *Mark Squires, Wine Advocate*