



Cortés de Cima

Alentejo, Portugal Family Vineyards

Cortés de Cima 2001

Hans Kristian Jorgensen, Cortés de Cima
Appellation: Vinho Regional Alentejano

Varietal:	44% Syrah, 26% Aragonez (Tempranillo), 17% Trincadeira, 8% Cabernet Sauvignon, 5% Touriga Nacional
Total Acids:	6.3
Final pH:	3.52
Residual Sugars:	5.7
Alcohol:	13.5
Barrel ageing:	11 months in American Oak (80%)/ French Oak (20%)

Grown, produced and bottled at the family estate
Bottled: November 2002
Total production: 144.742 bottles (75 cl)



Vintage 2001

Bud break on 20th February was precocious. Hail and heavy rains during the flowering period in May were worrying, but followed by a long and hot Summer. The high ground water level delayed ripening in most varieties, and made irrigation in many fields superfluous (French viticultural conditions in Alentejo!). In contrast to the local grapegrowers who rushed to pick their grapes already in late August, Hans displayed his Danish nerves of steel and delayed the start of harvest until mid- September. The weather stayed on our side, remaining for the most part warm and dry.

Vinification

Made exclusively from selected grapes hand picked at optimum maturity from our own vineyards. Fermented without stems under temperature control, frequent delestage, followed by extended skin maceration to enhance varietal fruit characters, and to provide tannin structure and balance.

Aged for 11 months in American and French oak barrels, and then blended to give balanced varietal fruit and oak components. Bottled, unfiltered and filtered in November 2002.

Our winemaker's comments

Deep, dense, brick red in colour. Developing bouquet showing ripe berry fruits, spicy vanilla oak, and lifted volatility. Smooth, soft palate with good flavour intensity, showing sweet, rich, savoury fruit and well integrated oak. The palate is stylish, well balanced and persistent, with a long, lingering finish. The wine is a little more forward than previous vintages, and is ready to drink now and over the next 5 years.

Awards

- ◆ **Bronze Medal** - Challenge Intl. du Vin - Bordeaux 2005
- ◆ **Bronze Medal** - International Wine Challenge - London 2004
- ◆ **Bronze Medal** - S.F. Intl Wine Competition - California 2004
- ◆ **Gran Menzione** - Concorso Enologico Internazionale Vinitaly 2004
- ◆ **Commended** - Intl Wine & Spirit Competition - UK 2004
- 🏆 **Seal of Approval** - Japan Wine Challenge 2004
- 🏆 **Approved** - Mundus Vini - Germany 2003

Ratings

- 90 - *Wine Spectator*
- 90 - *Stephen Tanzer*
- 89 - *Wine Enthusiast*



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Reviews

Ruby red. Suave, expansive nose of candied blackberry, cherry, mocha and oak spice, with a note of cracked pepper. Intense and sweet, with strong berry liqueur flavors accented by building baking spices and vanilla. A supple and juicy wine, with a plump, fleshy finish that echoes the sweet, spicy flavors. - Stephen Tanzer, Intl Wine Cellar 3/2006

Elegant, bursting with boysenberry, red berry, chocolate and spice flavors. Rich and creamy, silky and mature, with a long finish of cardamom and cinnamon. Syrah, Aragonez, Trincadeira, Cabernet Sauvignon and Touriga Nacional. Drink now. -Kim Marcus, Wine Spectator 5/2005

Warm and spicy with a peppery nose, this has plenty of character. Medium to full-bodied in structure, with ripe, sweet fruit and a refreshing tang on the finish. -*International Wine Challenge 2004*

Jammy blackberries blend with vanilla-scented oak in this rather New World-styled wine. It's supple and fully ripe, with smooth tannins and very berry fruit. Might pass for a Zin in a blind tasting. Drink now-2008. - Wine Enthusiast 3/2004

Track Record

2000 Vintage – Silver Medal – Concours Mondial;
2000 Vintage – Silver Medal – International Wine Challenge;
2000 Vintage – Silver Medal – International Wine Challenge.
1999 Vintage – Silver Medal – International Wine Challenge;
1999 Vintage – Silver Medal – Concours Mondial Bruxelles ;
1999 Vintage – Silver Medal – Challenge International du Vin.
1998 Vintage – CIVART Trophy and Gold Medal – Challenge International du Vin;
1998 Vintage – Silver Medal – International Wine Challenge.
1997 Vintage – Silver Medal – International Wine Challenge.
1996 Vintage – Bronze Medal – International Wine Challenge.