



## VINTAGE NOTES

### Incógnito 2001

Hans Kristian Jorgensen, Cortés de Cima  
Vinho Regional Alentejano

<b>Varietal:</b>	100% Syrah
<b>Total Acids:</b>	6.2
<b>Final pH:</b>	3.40
<b>Residual Sugars:</b>	4.4
<b>Alcohol:</b>	14 %

### Awards

- ◆ **Trophée Excellence** - Citadelles du Vin - Bordeaux 2003
- ◆ **Silver Medal** - International Wine Challenge - London 2002
- ◆ **Bronze Medal** - International Wine Challenge - London 2003
- ◆ **Gran Menzione** - Concorso Enologico Internazionale - Itália 2003
- ◆ **Commended** - Intl Wine & Spirit Competition - UK 2003

Bottled: July 2002  
Unfined, unfiltered  
15.500 bottles (75 cl) produced  
Release Date: October 2002  
Grown, produced and bottled at the family estate



### The Story Of 'INCÓGNITO'

When Hans and Carrie Jorgensen saw Cortés de Cima for the first time in 1988, they knew that this was the place they had been searching for. The rolling hills reminded Carrie of her native California, and the sunny Mediterranean climate was the contrast to chilly Denmark for which Hans had been longing! From the start, they did things differently from local custom, i.e. planting red wine varieties in a traditionally white wine area, introducing Syrah, (and at the time illegal!), using an untraditional 'New World' trellis system- just to name a few. When they bottled their first Syrah varietal in 1998, they were stuck on how to label it, since Syrah was still 'illegal' as a 'Vinho Regional' grape variety, so they called it 'Incógnito'.

### 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 Syrah 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 8 months in American oak barrels (75%) and French oak barrels (25%), and then blended to give balanced varietal fruit and oak components. Bottled with only light filtration in July 2001.

### Winemaker's comments

The wine has a deep, dense, concentrated red colour. The aroma is a complex mix of ripe red berry and plum fruits with savoury, spice and toasty oak notes. The palate, which is soft and supple, shows sweet plum and prune fruits, with a touch of chocolate and well integrated vanillan oak.

This is a characteristic fruit driven Incógnito, with typical sweetness, richness, high alcohol and concentration, which will improve in the bottle over the next 5-8 years.



**Cortés de Cima**  
Alentejo, Portugal **Family Vineyards**

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### Track record

2000 Vintage - Gold Medal – Challenge Intl du Vin, Bordeaux, 2002  
2000 Vintage - Top Ten 'Wine Discoveries' Favourites of the International Press, Vinexpo Bordeaux 2001  
2000 Vintage - Gold Medal – Mundus Vini, Germany 2002  
1999 Vintage - Gold Medal – International Wine Challenge London, UK, 2001  
1998 Vintage - Gold Medal – Concours Mondial de Bruxelles, 2000.

### Ratings

**Best New Releases \*\*\*** - Decanter 3/03

### Reviews

**'Mixed aromas of red berry and plum fruits, spice with some vanilla oak. Full and ripe on the palate, rich tannin with great depth of fruit, good concentration.'** - Decanter Best New Releases 3/2003

**'Jam and violets on the fragrant nose of this ample wine. The broad based palate contains notes of blackberry and white pepper and the finish is long and warming.'** - Wine Magazine 10/2002