

Cortés de Cima Reserva 2001

Hans Kristian Jorgensen, Cortés de Cima
Vinho Regional Alentejano

Varietal:	55% Syrah, 45% Aragonez (Tempranillo)
Total Acids	5.8
Final pH	3.5
Residual Sugars:	4.1
Alcohol:	14.5%
Barrel Ageing:	12 months in AO (75%) and new FO (25%)

Grown, produced and bottled at the family estate.
Bottled: February 2003
Unfined, filtered.
Total production - 7.100 bottles
Release date: April 2004



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 chosen sites in 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 12 months in American oak (75%) and new French oak (25%) barrels, and then blended to give balanced varietal fruit and oak components. Bottled, unfined and filtered in February 2003.

Our Winemaker's Comments

Deep red colour. Complex bouquet of plum and prune fruits, creamy oak, and coffee. The palate shows soft, sweet, savoury fruit and toasty oak, a rich texture, and supportive tannins. It is supple and generous in style with good depth of flavour and a long aftertaste. This wine is already showing some development and is drinking well now but will improve in the bottle over the next 7 years.

Awards

- ◆ **Trophée Prestige** - Citadelles du Vin - Bordeaux 2004
- ◆ **Gold Medal** - Vinalies Internationales – France 2004
- ◆ **Gold Medal** - Concorso Enologico Internazionale Vinitaly 2004
- ◆ **Gold Medal** - Concours Mondial du Vin - Bruxelles 2004
- ◆ **Gold Medal** - Mundus Vini - Germany 2004
- ◆ **Silver Medal** - Challenge Intl. du Vin - Bordeaux 2004
- ◆ **Silver Medal** - Intl Wine & Spirit Competition - UK 2004

Ratings

- 92 - *Wine Enthusiast* 'Editors' Choice!
- 93 - *Mike Potashnik, Virginia Wine Guide*
- 91 - *Jamie Goode, Wine Anorak*
- 91 - (*Mark Squires*) *Robert Parker*



Cortés de Cima

Alentejo, Portugal Family Vineyards

Reviews

With an attractive plum and cherry nose, with a touch of savoury character from the three years ageing, this has sweet fruit on the palate balanced by good acidity and a touch of oak. - *International Wine Challenge 2004*

Very deep crimson red. Showing some elegant wild fruit aromas, with hints of black pepper and spice. An explosion of delicious gamey-style fruit. Lush, creamy richness with soft tannins and balanced acidity. - www.decanter.com

This is a beautifully crafted wine, full of sweet tannins, spice flavors and dark perfumes. A blend of Syrah and Aragonês, it shows elegance and power. The flavors from the French and American wood aging are kept restrained and in the background of the intense fruit and herbs. - *Wine Enthusiast Dec 2004*

Ripe, open spicy nose shows some evolution, with spicy, tarry oak evident. It's quite savoury with some tea like notes. The palate is soft, open and evolved with nice soft spicy structure. Tasty stuff that is evolving nicely. Very good/excellent - *Jamie Goode, Wine Anorak*

Exhibits a garnet color with coffee and cacao on the nose, sweet black cherry fruit with spicy herbal notes. A lovely well balanced wine with a long finish that shows finesse and new world wine making. - *Mike Potashnik, Virginia Wine Guide*

"The 2001 RESERVA is rather restrained in some respects, but it has a lingering finish that delivers gorgeous flavors. It is soft, elegant and beautifully balanced."- *Mark Squires, Wine Advocate*

Track Record

1998 Vintage - 93 – (Mark Squires) Robert Parker

1998 Vintage - 91 – *Wine Enthusiast*

1998 Vintage – Silver Trophy– Les Olympiades du Vin, Bordeaux 2001

1998 Vintage – Gold Medal – Intl. Wine Challenge, London 2002

1998 Vintage – Gold Medal – Challenge du Vin, Bordeaux 2001

1998 Vintage – Gold Medal – Concours Mondial, Bruxelles 2001

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