

## Cortés de Cima Reserva 2003

Hans Kristian Jorgensen, Cortés de Cima  
Vinho Regional Alentejano

<b>Varietal:</b>	42% Syrah, 39% Aragonez (Tempranillo), 19% Touriga Nacional
<b>Total Acids</b>	5.8
<b>Final pH</b>	3.72
<b>Residual Sugars:</b>	3.6
<b>Alcohol:</b>	14.5%
<b>Barrel Ageing:</b>	12 months in AO (25%) and new FO (75%)

Grown, produced and bottled at the family estate.

Bottled: June 2005

Unfined, filtered

Total production: 17.981 bottles 75cl

Release date: March 2006



## Vintage 2003

BUD BREAK was 6th March, accompanied by hot and dry Carnival weather. Flowering was first observed in the vineyard on May 11th. The heat was a delaying factor in the phenolic maturity of the grapes. Vindima (harvest) started 26th August under a slow tempo, as Hans carefully selected only the ripest areas in each field for harvest, leaving the rest for further maturing. In contrast to last year's freak September rains, this year's harvest was under the usual clement Alentejan skies, with only a single day of rain recorded. Last day of harvest was the 5th of October. Baumé averaged around 14,5.

## 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 (25%) and new French oak (75%) barrels, and then blended to give balanced varietal fruit and oak components. Bottled, unfined and filtered in June 2005.

## Winemaker's comments

The wine shows a heady aroma of ripe plum and berry fruits with toasty oak and spicy vanillin complexity. The palate is big, soft and round, some chocolate, ripe tannins, and well integrated, spicy oak. This is a beautifully balanced wine with seamless layers of fruit and oak on richly textured palate which is supported by a fine tannic structure.

Being well balanced and integrated at an early stage, it is typical of the ripe 2003 harvest, therefore it may be drunk young, but will continue to improve with time in the bottle over the next 7 years.

## Awards

- ◆Gold Medal - Vinalies Internationales – France 2006
- ◆Gold Medal - S.F. Intl Wine Competition - California 2006
- ◆Gold Medal - Mundus Vini - Germany 2006
- ◆Trophy Prestige - Citadelles du Vin - Bordeaux 2006
- ◆Silver Medal (BEST IN CLASS) - Intl Wine & Spirit Competition - UK 2006
- ◆Silver Medal - Challenge Intl. du Vin - Bordeaux 2006
- Top Ten - Top Ten Portuguese Wines - Blue Wine

## Ratings

- 92 – (Mark Squires) Robert Parker
- 91 – Wine Enthusiast
- 90 - Virginia Wine Guide
- 89 – Wine Spectator



# Cortes de Cima

Alentejo, Portugal Family Vineyards

## Reviews

Fruity, exuberant, sweet and hedonistic, this wine lets it all hang out. The ripe tannins are light, and the wine can be approached early as a result, but the tannins are evident enough to provide some support. The fruit has tons of flavor, but not a lot of character. There are very sweet notes on the nose and the palate, cut by some acidity that gives the wine some liveliness. The wine has a touch of licorice on the finish. The mid-palate is mid-weight. I would not be surprised to find that for some this is a little too flamboyant, a little too sweet, but it is made in a "real wine" style, too, with good structure, and I suspect many will just love it. It is close to the edge, but it shows fine craftsmanship. It will certainly destroy some stereotypes on Portuguese wines. Maybe some cellaring will give it a little character, too, as the fruit calms down and the wine's parts knit together. It certainly has the structure to age a reasonable time. - [eRobertParker.com](http://eRobertParker.com)

Made from a selection of the best parcels in the Cortes de Cima vineyard, this is a heady blend of raisins, dark plums and firm, dark tannins. It layers super-ripe, almost sweet, concentrated flavors along with a core of dryness which stops the wine being too jammy, and gives it a splendid structure. — *R.V. Wine Enthusiast (3/2007)*

Very chocolaty and dense, with dark plum and dark cherry flavors knit together by plenty of spice and smoke. Long finish of espresso, with touches of cream. Drink now through 2010. - *K.M. Wine Spectator*

Intense rosé and palate fruit. Clean balanced palate - good level of fruit expression, lush and explosive. Gentle fresh tones, fresh acidity. - *IWC 2006*

This wine is dark and inky with strong aromas of blueberry, vanilla, black licorice and wood. Powerful wine with softer features and lots of chocolate, spice and blueberry on the palate. - *Gabriella Opaz (8/2007)*

Chocolate and raspberry nose on this monster. Very rich and well made if not a little big. In the mouth black raspberry, coffee, chocolate, and dark spices come out. A well made wine that really needs a few hours to open up fully. - *Ryan Opaz (8/2007)*  
[catavino.net](http://catavino.net)

Clean, intense ruby colour. Exuberant nose, excellent red fruit, blackberry, well matched wood and a touch of spices to finish. In the mouth it is round and firm, well structured, velvety, intensely fruity, long and persistent finish. - *Wine Passion*

## Track Record

2001 Vintage - 92 - *Wine Enthusiast 'Editors' Choice!*  
2001 Vintage - 91 - *(Mark Squires) Robert Parker*  
2001 Vintage - Trophée Prestige - Citadelles du Vin - Bordeaux 2004  
2001 Vintage - Gold Medal - Vinalies Internationales – France 2004  
2001 Vintage - Gold Medal - Concorso Enologico Internazionale Vinitaly 2004  
2001 Vintage - Gold Medal - Concours Mondial du Vin - Bruxelles 2004  
2001 Vintage - Gold Medal - Mundus Vini - Germany 2004  
2001 Vintage - Silver Medal - Challenge Intl. du Vin - Bordeaux 2004  
2001 Vintage - Silver Medal - Intl Wine & Spirit Competition - UK 2004  
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