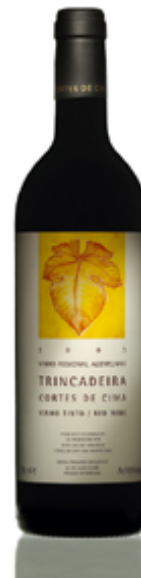


Trincadeira 2003

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

Varietal:	100% Trincadeira
Total Acids:	5.2
Final pH:	3.57
Residual Sugars:	3.4
Alcohol:	14.5%

Grown, produced and bottled at the family estate.
Bottled unfiltered and unfiltered in June 2004
Total production: 21.334 bottles
Release date: January 2005



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 Trincadeira 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 9 months in French oak barrels.

Our Winemaker's comments

It shows aromas of cherries and plums, with notes of toasty oak. The palate is soft and supple with fine spicy tannins. This wine will drink well over the next 4 years. Enjoy it in moderation with pork or duck.

Awards

- ◆ Silver Medal (BEST IN CLASS) - Intl Wine & Spirit Competition - UK 2005
- ◆ Silver Medal - Concours Mondial du Vin - Bruxelles 2005
- ◆ Silver Medal - Mundus Vini - Germany 2005

Reviews

I tried the Cortés de Cima 2003 Trincadeira and found red cherries and violet and also an attractive smoky taste, which comes from 9 months in French barrels. The smell of violets is gentle, but the wine actually does taste of parma violets. The tannin was low and I could imagine it would be great with duck or pork. - *Mel Jones*