



Cortés de Cima
Alentejo, Portugal Family Vineyards

Hans Christian Andersen 2004

Cortés de Cima
Vinho Regional Alentejano

Varietal	100% Syrah
Total Acids	5.2
Final pH	3.71
Residual Sugars	3.0
Alcohol	14.5 %
Barrel Ageing	8 months in French and American Oak

Grown, produced and bottled at the family estate
Bottled unfiltered and unfined in June 2005
Limited Production: 5.000 bottles
Release Date: December 2007



Homage to Hans Christian Andersen 2005

Three Danes have joined forces to create this special commemorative wine for the worldwide celebration in 2005 of the 200th anniversary of the birth of the Danish storyteller Hans Christian Andersen - Hans Kristian Jorgensen, the winegrower at Cortés de Cima in Portugal, along with his cousin Karen Blincoe, the graphic designer and her daughter Anna, the artist. In 1866 HC Andersen visited Portugal, which he referred to as 'the earthly paradise'. During his 3 month stay, he found inspiration for many stories, one of which 'The Toad' (original title - Skrubtudsen) has been incorporated into our label.

This wine from the vintage 2004, is the second time we have released a wine under this label, following the Hans Christian Andersen vintage 2003. Both wines are 100% Syrah varieties.

Vintage 2004

St. Peter baptized the very first and the very last day of Harvest with rain this year! The 5 weeks in between were warm INDIAN SUMMER days under bright blue skies and cool nights, perfect Alentejan harvest weather with optimal ripening conditions. In short, yields were lower, ripeness was very even, with healthy fruit, good acid levels, high color and alcohol levels. BUDBREAK took place in March with FLOWERING starting in early May. With the weather completely on our side, we were able to fine-tune the harvest just to our wishes. A single section of the vineyard, sometimes just sections of a single row, were selected each day for HARVESTING according to whether or not the grapes had reached the desired level of phenolic ripeness.

Vinification

Made exclusively from selected Syrah grapes handpicked 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 8 months in French and American oak barrels.

Our Winemaker's Comments

Deep, dense colour and nose, suggesting power. Ripe plums, prunes and chocolate aromas follow through to a full, luscious palate, with sweet, concentrated fruit, gentle oak, all in great harmony, finishing with soft, supportive tannins.