

Hans Christian Andersen 2008

Cortés de Cima
Vinho Regional Alentejano

Varietal	100% Syrah
Total Acids	5.1
Final pH	3.45
Residual Sugars	3.6
Alcohol	14 %
Barrel Ageing	7 months in French Oak barrels

Grown, produced and bottled at the family estate
Bottled unfiltered and unfined in December 2009
Total production: 6.800 bottles



Homage to Hans Christian Andersen

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.

Harvest 2008

Winter and spring were cold and wet, resulting in delayed budbreak, uneven pollination, fewer bunches and smaller berries, in especially the Aragonez and Touriga Nacional. Summer was kick started with a mini-hot spell in June, but followed by 2 steady months of dry, warm days and cool nights, optimal growing conditions.

With the exception of a short rainy spell which quickly passed, the harvest weather was the finest in memory, of dry, warm sunny days, affording us the luxury of fine tuning the harvest tempo according to the ripeness of a particular grape variety, a particular vineyard parcel, and even a particular row of vines.

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 7 months in French oak barrels.

Our Winemaker's Comments

This wine shows spicy raspberry type fruit with toasty oak aromas. Elegant and tightly structured, with a nice balanced acidity, and a soft, smooth and long finish. Drinks well now, and will improve in the bottle for the next 3-5 years.

Awards

- ◆ Silver Medal - Concours Mondial de Bruxelles 2012
- ◆ Silver Medal - International Wine Challenge - London 2010
- ◆ Silver Medal - Intl Wine & Spirit Competition – UK 2010
- ◆ Bronze Medal - International Wine Challenge - London 2012
- ◆ Bronze Medal – Decanter World Wine Awards - UK 2012

Track Record

2007 Vintage - Gold Medal - Challenge Intl. du Vin - Bordeaux 2010