

# **Petit Verdot 2008**

Cortes de Cima Vinho Regional Alentejano

Varietal: 100% Petit Verdot

Total Acids: 5.6 Final pH: 3.58 Residual Sugars: 3.1 Alcohol: 14%

Barrel Ageing: 14 months in French Oak (100%)

Grown, produced and bottled at the family estate Bottled in January 2010 Total production: 800 bottles



#### 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 grapes hand picked at optimum maturity from 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 14 months in French (100%) oak barrels, and then blended to give balanced varietal fruit and oak components. Bottled, unfined and lightly filtered in January 2010. May be subject to throw a deposit.

## Our Winemaker's comments

Blackcurrant aromas with hints of mint and eucalyptus. An intense and vibrant palate, with lots of youthful fruit and subtle notes of well integrated toasty oak. Very elegant with good texture, firm tannins and balancing acidity to finish. Drinks well now and will improve in bottle over the next 5 to 7 years.

### **Awards**

- ◆ Silver Medal Intl Wine & Spirit Competition UK 2011
- ♦ Silver Medal International Wine Challenge London 2010

A Gran Menzione - Vinitaly - Itália 2011

### **Ratings**

91 – Wine Enthusiast 89 - Wine Spectator



### **Reviews**

It is rare to find a pure Petit Verdot (the grape used in some blends in Bordeaux) anywhere, let alone in Portugal. The Alentejo is a good place, with guaranteed ripeness for this fickle grape. Dark in color, packed with dense tannins and a heavy layer of wood, this is not for the faint-hearted. It is certainly ripe and rich. - Wine Enthusiast (8/1/2010)

Dense, delivering rich aromas and flavors of ripe plum, dark cherry and smoked meat. Christmas pudding and chocolate mousse notes extend on the full-bodied finish, with hints of mint. Drink now through 2015. – KM, Wine Spectator, Web Only -2011