



CORTES DE CIMA

FAMILY VINEYARDS ALENTEJO, PORTUGAL

Homenagem a Hans Christian Andersen 2010

Cortés de Cima
Vinho Regional Alentejano

Varietal:	100% Syrah
Total Acids:	6.0
Final pH:	3.62
Residual Sugars:	3.8
Alcohol:	14 %
Barrel Ageing:	8 months in French and American oak barrels

Grown, produced and bottled at the family estate
Bottled in July 2011.
Total production: 9.400 bottles



Homenagem a 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.

Awards

- ◆ **Regional Portugal Trophy** - Decanter Asia Wine Awards 2012
- ◆ **Gold Medal** – Challenge International du Vin 2014
- ◆ **Gold Medal** – Syrah du Monde 2013
- ◆ **Gold Medal** – Decanter Asia Wine Awards 2012
- ◆ **Silver Medal** – Concours Mondial de Bruxelles 2013
- ◆ **Silver Medal** – Intl Wine & Spirit Competition 2013
- ◆ **Silver Medal** – Decanter World Wine Awards 2013

Ratings

92 (Cellar Selection) - Wine Enthusiast

Reviews

This is perfumed and fruity, with notes of raisins, prunes and bitter chocolate that are supported by solid tannins. – *Wine Enthusiast*

Interesting for its mix of tobacco and red plum flavors, with notes of cherry pie, followed by cedary accents on the finish. – *Wine Spectator*

Harvest 2010

Vintage 2010 experienced new record-breaking climatic extremes, both in winter rainfall and summer heat. A difficult growing season and harvest due to delayed ripening. Fine harvest weather.

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.



CORTES DE CIMA

FAMILY VINEYARDS ALENTEJO, PORTUGAL

Our Winemaker's Comments

Complex aromas of vanilla, tobacco and cigar box. Sweet, meaty, savoury fruit on the palate, finishes with good acidity.

Track Record

2009 Vintage - 92 (Cellar Selection) – *Wine Enthusiast*
2009 Vintage - Gold Medal (Top Ten) – Syrah du Monde 2012
2009 Vintage - Silver Medal - Intl Wine & Spirit Competition – UK 2012
2009 Vintage - Silver Medal – International Wine Challenge - London 2012
2008 Vintage - Silver Medal - Intl Wine & Spirit Competition – UK 2010
2008 Vintage - Silver Medal - International Wine Challenge - London 2010
2007 Vintage - Gold Medal - Challenge Intl. du Vin - Bordeaux 2010