



CORTES DE CIMA

FAMILY VINEYARDS ALENTEJO, PORTUGAL

Cortés de Cima Petit Verdot 2011

Cortés de Cima
Vinho Regional Alentejano

Varietal:	100% Petit Verdot
Total Acids:	6.3
Final pH:	3.60
Reducing sugar:	4.9
Alcohol:	14%
Barrel Ageing:	13 months in French Oak (100%)

Grown, produced and bottled at the family estate
Bottled unfiltered and filtered in March 2013
Total production: 7.200 bottles (75 cl)

Awards

- ◆ Silver Medal – Concours Mondial Bruxelles 2016
- ◆ Silver Medal – Vinalies Internationales 2016
- ◆ Silver Medal – Decanter Asia Wine Awards 2015
- ◆ Silver Medal – International Wine & Spirit Competition 2015
- ◆ Silver Medal – Challenge International du Vin 2015
- ◆ Silver Medal – Mundus Vini 2015

Ratings

89 - Robert Parker
88 – Recommended- Decanter Magazine
87 – Wine Enthusiast

Reviews

"This traditionally hard-to-ripen Bordeaux grape thrives in the hot Alentejo climate. Here it has produced a dark colored, very dense and superripe wine, full of juicy berry and black plum tones." – Roger Voss – *Wine Enthusiast*

"Laced with sweet vanilla on opening, this tightly wound Petit Verdot starts out creamy and far too oak-dominated, **but ultimately it also reveals its nice structure, good mid-palate concentration and focus.** The tannins are leaning to the ripe end of the scale, but they do emerge with some aeration. This should still be approachable young and the tannins should fall off quickly. It should hold nicely for several years as well. **It is probably Cortés de Cima's best Petit Verdot yet.**" - Mark Squires, *Robert Parker's Wine Advocate*

"Intense and ripe with flavours of red fruit, dense plum and grass and hay notes alongside sweet cassia and black fruit." – *DECANTER Magazine UK*

Harvest 2011

Vintage 2011 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 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 13 months in French (100%) oak barrels, and then blended to give balanced varietal fruit and oak components. Bottled, unfiltered and lightly filtered in March 2013. May be subject to throw a deposit.

Our Winemaker's comments

An intense palate with rich fruit and notes of mint and chocolate.





CORTES DE CIMA

FAMILY VINEYARDS ALENTEJO, PORTUGAL

Track Record

2010 Vintage - Silver Medal – Intl Wine & Spirit Competition – UK 2014
2010 Vintage - Silver Medal – Concours Mondial de Bruxelles 2014
2010 Vintage - Silver Medal – Challenge International du Vin 2014
2010 Vintage - Silver Medal – Decanter Asia Wine Awards 2013
2010 Vintage - 90 – Wine Enthusiast
2009 Vintage - Gold Medal – Concours Mondial de Bruxelles 2012
2009 Vintage - Silver Medal (Outstanding) – Intl Wine & Spirit Competition 2012
2009 Vintage - Silver Medal – International Wine Challenge – London 2013
2008 Vintage - 91 – Wine Enthusiast
2008 Vintage - Silver Medal – Intl Wine & Spirit Competition 2011
2008 Vintage - Silver Medal - International Wine Challenge 2010