



ALENTEJO - PORTUGAL
CORTES DE CIMA
FAMILY VINEYARDS

Cortes de Cima Cabernet Sauvignon 2013

Cortes de Cima
Vinho Regional Alentejano

Varietal: 100% Cabernet Sauvignon
Total Acids: 6.1
Final pH: 3.55
Total sugar: 1.0
Alcohol: 14%
Barrel ageing: 12 months in French Oak (100%)

Bottled on the family estate in April 2015
Total production: 3.520 bottles (75cl)



Awards

- ◆ Gold Medal – Mundus Vini 2016
- ◆ Silver Medal – Concours Mondial Bruxelles 2016
- ◆ Silver Medal – Vinalies Internationales 2016

Ratings

90 - Wine Wine Enthusiast
89 – Robert Parker

Reviews

"With just the right black currant character, this is a rich, structured wine. It has weight and richness of course, but it is the solid tannins and tight texture that distinguish it." - *Wine Enthusiast, Roger Voss*

"For a first release, this is often impressive, beautifully balanced, focused and nicely structured. The fine texture and pop on the finish give it a bit of distinction. It feels full in the mouth on first taste... It's nonetheless **a promising debut that is beautifully crafted.**" - *Mark Squires, robertparker.com*

Harvest 2013

A dry winter, followed by a cold and wet spring. A moderate summer, which heated up in August. A delayed growing season, with late flowering, ripening and a large harvest. High Acids, ripe tannins.

Vinification

Made exclusively from selected CS grapes picked 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 12 months in French (100%) oak barrels.

Our Winemaker's comments

Displaying characteristic green pepper, spicy oak, with graphite notes. It has a firm, well structured palate with sweet fruit notes leading to a dry finish.