

Homenagem a Hans Christian Andersen 2013

Cortes de Cima Vinho Regional Alentejano

Varietal: 100% Syrah

Total Acids: 5.5
Final pH: 3.67
Total sugar: 0.6
Alcohol: 14%

Barrel Ageing: 8 months in French (90%) and American

(10%) oak barrels

Grown, produced and bottled at the family estate

Bottled unfined and filtered in July 2014 Total production: 13.500 bottles (75cl)



Awards

◆ Gold Medal – Concours Mondial de Bruxelles 2017
 ◆ Silver Medal – International Wine Challenge 2017

Ratings

92 - Wine Enthusiast 90 - Wine Spectactor 89 - Robert Parker 16,5 - Jancis Robinson

Reviews

"It is dense with big tannins but also with fine spice, rich black-fruit flavors and great concentration. It is a **powerful wine** that, with its tannins, should age further." *Roger Voss, Wine Enthusiast, April* 2019

"Full-bodied, offering an inky profile sporting black cherry, cedar and currant notes matched with a graphite-infused minerality and spice details. Full but supple tannins give structure through the herb-tinged finish." Gillian Sciaretta, Web Only, 2018

"a pleasure to drink and sexier than the regular Syrah" - Mark Squires, The Wine Advocate, Dec 2017, Issue 234 - Robert Parker

"should have a good future in the bottle" Julia Harding MW, jancisrobinson.com, October 2018

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 Cortes 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 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 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 (90%) and American (10%) oak barrels.

Our Winemaker's comments

Complex spicy, savoury fruit aromas with notes of cedar and mint. Elegant palate with a firm tannic structure.

Track Record

2012 Vintage - Gold Medal - Mundus Vini 2016 2012 Vintage - Silver Medal – International Wine Challenge 2016 2012 Vintage - 92 - Wine Enthusiast 2012 Vintage - 90 - Robert Parker 2012 Vintage - 90 - Wine Spectator 2011 Vintage - Gold Medal - Syrah du Monde 2015 2011 Vintage - Silver Medal - Intl Wine & Spirit Competition 2014 2011 Vintage - Silver Medal - Challenge International du Vin 2014 2011 Vintage - 92 (Cellar Selection) - Wine Enthusiast 2011 Vintage - 90 - Robert Parker/Mark Squires 2010 Vintage - 92 (Cellar Selection) - Wine Enthusiast 2010 Vintage - Gold Medal - Syrah du Monde 2013 2010 Vintage - Regional Portugal Trophy - Decanter Asia Wine Awards 2012 2010 Vintage - Gold Medal - Decanter Asia Wine Awards 2012 2010 Vintage - Silver Medal - Concours Mondial de Bruxelles 2013 2010 Vintage - Silver Medal - Intl Wine & Spirit Competition 2013 2010 Vintage - Silver Medal - Decanter World Wine Awards 2013 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