



CORTES DE CIMA

FAMILY VINEYARDS ALENTEJO, PORTUGAL

Cortes de Cima Alvarinho 2014

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Vinho Regional Alentejano

Varietal:	100% Alvarinho
Total Acids:	6.1
Final pH:	3.19
Residual Sugars:	1.0
Alcohol:	12,5%
Barrel Ageing:	25% volume was barrel aged for 6 months in French Oak

Grown, produced and bottled at the family estate
Bottled unfiltered and filtered in April 2015
Total production: 2.730 bottles (75cl)



Awards

◆ Gold Medal – Mundus Vini 2016

Ratings

90 – Wine Enthusiast
88 – Robert Parker

Reviews

"After searching for a cool climate for vines, Hans Jorgensen planted only two miles from the Atlantic Ocean south of Lisbon. **This Alvarinho is as fresh as if it came from the far north of Portugal.** It is bright with citrus and rich, as befits an Alvarinho. Hints of apricot and spice finish this **attractive wine.** Drink now." — *Roger Voss Wine Enthusiast June 2016*

"This 2014 Alvarinho is **a nice debut vintage.** Aged for six months in French oak, half new. It **holds the oak beautifully and finishes with crispness and precision.** The bite on the finish gives it some seriousness. While it is not the most concentrated Alvarinho ever, **it holds its own well and it is rather impressive given that it doesn't pop up so often in this region.**" - *Mark Squires eRobertParker.com*

Harvest 2014

Winter rainfall was plentiful, followed by an excellent summer growing season, mild for Alentejan standards. An early harvest with a rapid end, due to the early arrival of September rains.

Vinification

Made entirely from Alvarinho grapes, grown on the Alentejan west coast, 3 km from the Atlantic Ocean. Harvested during the cool hours of the early morning, the grapes were destemmed and pressed, followed by settling at low temperatures for 24 hours. Fermented at controlled temperatures in tanks for 15 days and matured on fine lees, with regular stirring. Fined, filtered and bottled to maintain its clean, crisp flavours. Aged for 6 months in French Oak (100%) and then blended to give balanced varietal fruit and oak complexity. Bottled, filtered in April 2015.

Our Winemaker's comments

Intense fruit aromas (citrus and peach) with a nice refreshing acidity.