



ALENTEJO - PORTUGAL
CORTES DE CIMA
FAMILY VINEYARDS

Cortes de Cima Amphora 2014

Cortes de Cima
Vinho Regional Alentejano

Varietal: 45% Aragonez (Tempranillo), 30% Syrah, 15%
Touriga Nacional, 10% Trincadeira
Total Acids: 5.3
Final pH: 3.57
Total sugar: 0.8
Alcohol: 13.5%
Barrel Ageing: 12 months in "Amphora"

Bottled on the family estate in March 2016
Total production: 2.400 bottles (75cl)



Ratings

88 – Robert Parker

Reviews

"surprisingly flavorful fruit ...lovely...tastes great." - Mark Squires, 232, *The Wine Advocate*, 31st Aug 2017

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

A blend of Aragonez (Tempranillo), Syrah, Touriga Nacional and Trincadeira fermented and matured in raw clay amphorae. 12 months of maturation in amphorae allowed for the natural evaporation and subsequent concentration of the wine held within due to the porous properties of raw clay. This is a wine born from the fusion of minimal interventional ancient techniques and modern winemaking.

Our Winemaker's Comments

Complex aromas of red fruit, with earthy notes. The firm tannins are smooth from prolonged contact with the clay, and the finish is long and fresh.