



ALENTEJO - PORTUGAL
CORTES DE CIMA
FAMILY VINEYARDS

Cortes de Cima Pinot Noir 2014

Cortes de Cima
Vinho Regional Alentejano

Varietal: 100% Pinot Noir
Total Acids: 5.20
Final pH: 3.59
Total sugar: 0.6
Alcohol: 13 %
Barrel Ageing: 8 months in French Oak (100%)

Bottled on the family estate in July 2015
Total production: 3.120 bottles (75cl)

Awards

◆ Gold Medal – *Vinalies Internationales 2016*

Ratings

87 – Robert Parker
91 - Wine Enthusiast
16,5 – Jancis Robinson

Reviews

"Fresh, soft and sensual, this is all about the velvet and the surprisingly lush feel. It is not particularly fruity and sweet. It is also not particularly crisp and focused. **this shows a lot of promise.** In a difficult vintage and for a first release, it is a **very appealing wine that often tastes great.**" - *Mark Squires robertparker.com*

"**There is a definite juicy red-fruit Pinot Noir character in this warm wine. It has spice, fine acidity and layers of red-berry fruits. The light tannic structure holds this fine wine properly together.**" - *Wine Enthusiast*

"A most unexpected treat - Pinot Noir from the relatively hot Alentejo... Quite a fragile little thing but very pretty indeed with lovely balance and purity of fruit. It must have taken quite a lot to get the oak impact gentle enough. Really flattering and fresh but not sweet. For early drinking - with great pleasure." - *Jancis Robinson, August 2016*

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

Sustainably grown in our own vineyards located just 3 km of the rugged Alentejan Atlantic Coast the cool maritime climate is further moderated by the early morning fog created by River Mira on which margins the vines are planted on. This cool maritime climate provides ideal conditions for growing high quality Pinot Noir grapes.

The grapes were picked on the same day but fermented in two separate lots, one at higher temperatures and with extended skin maceration in order to bring out colour and tannin and the other at lower temperatures with a shorter time on skins to yield a more aromatic and elegant wine. Both components were aged separately for 8 months in old french oak before blending and bottling in July 2015.

Our Winemaker's Comments

Some red berry perfume combined with gamey, earthy notes. A sweet, juicy palate, savoury, elegant, nicely balanced with good structure and a long finish.

