



ALENTEJO - PORTUGAL
CORTES DE CIMA
FAMILY VINEYARDS

Cortes de Cima Alvarinho 2015

Cortes de Cima
Vinho Regional Alentejano

Varietal: 100% Alvarinho
Total Acids: 6.4
Final pH: 3.06
Total Sugar: 0.5
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 May 2016
Total production: 3.700 bottles (75cl)



Awards

◆ Silver Medal – International Wine Challenge 2017

Ratings

90 – Wine Enthusiast
90 – Robert Parker

Reviews

“The relatively cool climate of the Atlantic coast of Alentejo is very conducive to the Alvarinho with its northern roots. This is a refreshing crisp, nervy wine full of both acidity and citrus flavors. There is a more tropical hint at the back of the wine to add richness.” – *Wine Enthusiast*

“Showing focus and finesse, simply caressing.” - Robert Parker - *The Wine Advocate*, April 2017, Issue 230 – Mark Squires

Harvest 2015

Characterized by very favorable growing season conditions and led to one of the best vintages in recent years. Cold and dry winter, warm and dry summer, free of heat waves, dry September.

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 May 2016.

Our Winemaker's comments

Toasty oak competing with tropical notes of lime and papaya and fresh mint. Elegant and intense, with underlying acidity and a persistent finish.

Track Record

2014 Vintage – 90 – Wine Enthusiast
2014 Vintage – Gold Medal – Mundus Vini 2016