



ALENTEJO - PORTUGAL
CORTES DE CIMA
FAMILY VINEYARDS

Cortes de Cima Amphora 2015

Cortes de Cima
Vinho Regional Alentejano

Varietal: 40% Aragonez (Tempranillo), 25% Syrah,
20% Touriga Nacional, 15% Trincadeira
Total Acids: 5.7
Final pH: 3.70
Total sugar: 0.6
Alcohol: 13.5%
Barrel Ageing: 14 months in Clay Amphora

Bottled on the family estate in April 2017
Total production: 4.400 bottles (75cl)



Ratings

90 – Robert Parker
17 – Jancis Robinson

Reviews

“thrilling,.. chock-full of flavor... irresistible” - *Mark Squires, The Wine Advocate*

“the clay has had the effect of giving a dry, dark finesse to the wine as a whole, without any loss of the fruit.” - *Julia Harding, jancisrobinson.com*

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

A blend of Aragonez (Tempranillo), Syrah, Touriga Nacional and Trincadeira fermented and matured in raw clay amphorae. 14 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

Ripe red berry fruit aromatics, with a touch of raspberry jam, and some spicy notes. Soft but intense fruit on the palate, touch earthy and gamey, well structured with tight tannins.

Track record

Cortes de Cima | 7960-189 Vidigueira | Portugal
www.cortesdecima.pt



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2014 Vintage – 88 – Robert Parker