



ALENTEJO - PORTUGAL
CORTES DE CIMA
FAMILY VINEYARDS

Cortes de Cima Pinot Noir 2015

Cortes de Cima
Vinho Regional Alentejano

Varietal: 100% Pinot Noir
Total Acids: 5.6
Final pH: 3.58
Total Sugar: 0.4
Alcohol: 13 %
Barrel Ageing: 8 months in French Oak (100%)

Bottled on the family estate in July 2016
Total production: 6.400 bottles (75cl) 100 bottles (150cl)



Awards

◆ **Silver Medal – Vinalies Internationales 2017**

Ratings

90 – Robert Parker
16,5 – Jancis Robinson

Reviews

“don't be scared of the Alentejo Pinot Noir....a big step forward ... absolutely delicious” - Mark Squires, 232, The Wine Advocate, 31st Aug 2017

“a revelation. I might easily have put this in Burgundy if I had been given it blind ” - 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

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 2016.

Our Winemaker's Comments

Mature red berry fruits with notes of strawberry, earth and vanilla. A spicy, juicy palate, nicely balanced, soft fruit with good supporting tannins.

Track Record

2014 Vintage – Gold Medal – Vinalies Internationales 2016
2014 Vintage – 91 - Wine Enthusiast
2014 Vintage - 87 – Robert Parker