



ALENTEJO - PORTUGAL
CORTES DE CIMA
FAMILY VINEYARDS

Cortes de Cima Amphora 2016

Cortes de Cima
Vinho Regional Alentejano

Varietal: 50% Aragonez (Tempranillo), 15% Syrah, 15% Touriga Nacional, 10% Alicante Bouschet and 10% Trincadeira
Total Acids: 5.10
Final pH: 3.60
Total sugar: 0.6
Alcohol: 13.5%
Barrel Ageing: 14 months in Clay Amphora

Bottled on the family estate in March 2018
Total production: 5.300 bottles (75cl)



Ratings

17 – Jancis Robinson

89 – Robert Parker

Harvest 2016

2016 vintage was marked by atypical weather. A warm and dry winter preceded a cold, wet spring. Summer was hot and dry, allowing for undisturbed ripening.

Reviews

"**Deliciously juicy** but still with that finely dry texture you tend to get with clay. Plenty of spice and terrific fruit purity and freshness." *Julia Harding MW, JancisRobinson.com, January 2020*

"... has many virtues, including a fresh feel, a tight finish and expressive fruit on the finish. This is restrained and understated, a **graceful food wine**" *Mark Squires, The Wine Advocate, August 2019*

Vinification

A blend of Aragonez, Syrah, Touriga Nacional, Alicante Bouschet and Trincadeira grown sustainably on ancient clay over limestone soils in own vineyards surrounding our estate in Vidigueira. Each parcel was harvested separately according to ripeness. 30% of the grapes were not destemmed.

Fermentation is done in local, raw clay amphorae of 600 kg, unusual in that the vessels are not lined with beeswax or epoxy, but unlined to allow for greater contact between the wine and the clay. The porosity of the clay allows the wine to respire, controlling the temperature in a natural way. Fermentation lasts for 6 to 7 days, with daily punch downs, manually stirring with a wooden paddle to submerge the cap.

After fermentation, the wines are pressed, and transferred to smaller 150L unlined clay amphorae, of a shape allowing the wine to be completely sealed with a bung, so the only (micro)oxygenation taking place is the respiration between the porous raw clay and the wine. The wine is aged for 14 months, where a natural evaporation and subsequent concentration of the wine takes place. Bottled at the estate in March 2018.

Our Winemaker's Comments

Earthy aromas develop into iron rust, tomato leaf and liquorice. Firm and fresh, the palate fills with ripe fruit with persimmon and blackberries, framed by raw clay tannin and balancing acidity. A savoury note lifts the wine towards a long, sinewy finish.



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Track record

2015 Vintage - 90 - Robert Parker
2015 Vintage - 17 - Jancis Robinson
2014 Vintage - 88 - Robert Parker