

Touriga Nacional 2005

Cortés de Cima
Vinho Regional Alentejano

Varietal:	100% Touriga Nacional
Total Acids:	6.7
Final pH:	3.87
Residual Sugars:	4.0
Alcohol:	14 %
Barrel ageing:	14 months in French new oak

Grown, produced and bottled at the family estate.
Bottled unfiltered and unfiltered in July 2007
Total production: 3.750 bottles (75 cl)
Expected Launch: September 2008



Awards

- ◆ **PORTUGUESE RED TROPHY** - International Wine Challenge - London 2008
- ◆ **ALENTEJO TROPHY** - International Wine Challenge - London 2008
- ◆ **Gold Medal (BEST IN CLASS)** - Intl Wine & Spirit Competition - UK 2008
- ◆ **Gold Medal** - International Wine Challenge - London 2008
- ◆ **Grand Gold** - Concours Mondial du Vin - Bruxelles 2008
- ◆ **Gold Medal** - Challenge Intl. du Vin - Bordeaux 2008
- ◆ **Silver Medal** - S.F. Intl Wine Competition - California 2008
- ◆ **Silver Medal** - Decanter World Wine Awards - UK 2008
- ◆ **Silver Medal** - Vinalies Internationales – France 2008
- ◆ **Gran Menzione** - Vinitaly 2008 Concorso Enologico Internazionale

Vintage 2005

In the Alentejo, rainfall since October 2004 was the lowest for more than a century, recorded at 219 mm, down from our annual average of 600 mm. The winter was not only dry but cold, with morning frost and temperatures as low as -5° . Not surprisingly, bud break was delayed by a fortnight and the growing season was shorter than usual. The 'ideal' September harvest weather, brought along cooler nights and warm, sunny, breezy weather during the days, just was what was needed for the phenolic ripening of the grapes, to preserve some good fruit acid and flavor.

Vinification

Made exclusively from selected Touriga Nacional grapes hand picked at optimum maturity from chosen sites in our own vineyards. Fermented without stems under temperature control, frequent delestage, followed by extended skin maceration to enhance varietal fruit characters, and to provide tannin structure and balance. Aged for 14 months in French oak barrels.



Cortés de Cima

Alentejo, Portugal Family Vineyards

Track Record

Vintage 2003 – TOURIGA TROPHY – International Wine Challenge – London 2005
Vintage 2003 – Gold Medal – International Wine Challenge – London 2005
Vintage 2003 – Grand Gold – Concorso Enologico Internazionale Vinitaly 2005
Vintage 2003 – Grand Gold – Concours Mondial du Vin – Bruxelles 2005
Vintage 2003 – Gold Medal (BEST IN CLASS) – Intl Wine & Spirit Competition – UK 2005
Vintage 2003 – Gold Medal – Mundus Vini – Germany
Vintage 2003 – Troféu Excellence – Citadelles du Vin – Bordeaux 2005
Vintage 2003 – Silver Medal – Challenge Int. du Vin – Bordeaux 2005
Vintage 2002 – Bronze Medal– S.F. Intl Wine Competition – California 2004
Vintage 2002 – Bronze Medal– S.F. Intl Wine Competition – California 2004
Vintage 2002 – Commended – Decanter World Wine Awards – UK 2004
Vintage 2002 – 91 Points – Wine Spectator 4/2005

Ratings

90 Parker

Reviews

The 2005 TOURIGA NACIONAL is a very nice presentation of a Southern Portuguese Touriga Nacional. Aromatic and sweet, with nuances of blueberries and vanilla, this is quite delicious. As it airs out, it shows more and more Touriga and less oak, and proves it can be lively and sunny as well. There are some of those sweet 'n' sour plum nuances, but it is mostly sweet. There is a lot of up front fruit here. Tannins pop out on the finish, and provide considerable grip. Despite the power and the forward fruit, it is quite elegant, too. The heavy bottle declares this winery's intent to do something more and different with this single varietal bottling, and they seem to have succeeded. The regular Syrah is overshadowed by the Incognito, and the Aragonez is in the middle. Elegant, flavorful and ageworthy, this is beautifully constructed and probably the best single varietal denominated wine I have yet had from Cortés de Cima. When it finally opened, it seemed like essence of Touriga Nacional. Drink 2009-2015. - Mark Squires - eRobertParker.com - Dec. 2007

Fruity, with blueberry, dark plum, dark cherry and blackberry flavors. There's lots of chocolate and smoke notes on the firm, fresh finish. - K.M. Wine Spectator 1/1/2008

Medium rich red. Creamy chocolate palate. Beautiful integrated sweet fruit. Elegant yet powerful. - IWC2008