

Cortés de Cima 2008

Cortés de Cima
Vinho Regional Alentejano

Varietal:	52% Aragonez (Tempranillo), 39% Syrah, 4% Cabernet Sauvignon, 2% Touriga Nacional, 2% Petit Verdot
Total Acids:	5.5
Final pH:	3.66
Residual Sugars:	3.2
Alcohol:	14%
Barrel Ageing:	12 months in French Oak (80%)/American Oak (20%)

Grown, produced and bottled at the family estate
Bottled unfiltered and filtered in January 2010
Release Date: July 2010
Total production: 138.900 bottles (75cl) and 620 bottles (1,5lt)



Harvest 2008

Winter and spring were cold and wet, resulting in delayed budbreak, uneven pollination, fewer bunches and smaller berries, in especially the Aragonez and Touriga Nacional. Summer was kick started with a mini-hot spell in June, but followed by 2 steady months of dry, warm days and cool nights, optimal growing conditions.

With the exception of a short rainy spell which quickly passed, the harvest weather was the finest in memory, of dry, warm sunny days, affording us the luxury of fine tuning the harvest tempo according to the ripeness of a particular grape variety, a particular vineyard parcel, and even a particular row of vines.

Vinification

Made exclusively from selected grapes hand picked at optimum maturity from 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 12 months in French (80%), American (20%) oak barrels, and then blended to give balanced varietal fruit and oak components. Bottled, unfiltered and filtered in January 2010.

Our Winemaker's Comments

This wine shows spicy, fruit on a full, rich palate, elegant with a long finish. Fresh and beautifully balanced, it will drink well on release but with structure and fruit intensity to guarantee bottle improvement for another few years.

Awards

- ◆ **Gold Medal** – Concours Mondial de Bruxelles 2011
- ◆ **Bronze Medal** – Intl Wine & Spirit Competition – UK 2011
- ▲ **Commended** - International Wine Challenge - London 2010
- ◆ **Bronze Medal** - Intl Wine & Spirit Competition – UK 2010
- ◆ **Bronze Medal** – Hong Kong Intl Wine & Spirit Competition – HK 2010

Ratings

- 89 - *i-winereview*
- 88 - *Parker*
- 88 - *WE 05/2010*
- 90 - *Wine Spectator 03/2011*

Reviews

Dark ruby in color, it exhibits nicely concentrated blackberry fruit aromas and flavors with a touch of cedar and smoked meat. There are violet and smoke notes on the finish. Still very young, it has firm tannins that will soften and integrate with more time in the bottle. Reasonably priced for the quality it offers. – *i-winereview 2010*

This is an interesting wine, with a lot going on—sweet fruit and a touch of sweet oak underlying an earthier initial demeanor and aromatic. The whole comes together quite nicely in a rather elegant package, soft, gentle and restrained, fruity but showing some character to go with the bursts of flavor. Often one of the best intersections of price and quality in the winery's lineup, this shows rather attractively this year. Drink now—2017 - *Mark Squires - eRobertParker, Dec 2010*

This suave, rich red shows plenty of toasty overtones to the lip-smacking ripe red fruit flavors. Finishes with a flourish of spice and chocolate. Drink now through 2015." – *KM, Wine Spectator, Mar 31, 2011*

Track Record

2007 Vintage - Silver Medal (Best In Class) - Intl Wine & Spirit Competition – UK 2010
2007 Vintage - Commended - International Wine Challenge - London 2010
2006 Vintage - Bronze Medal - International Wine Challenge - London 2009
2006 Vintage - Silver Medal - Intl Wine & Spirit Competition - UK 2009
2005 Vintage – Gold Medal – Intl Wine & Spirit Competition – UK 2008
2005 Vintage – Silver Medal – S.F. Intl. Wine Competition – California 2008
2005 Vintage – Silver Medal – Mundus Vini – Germany 2008
2005 Vintage – Silver Medal – AWC Vienna – Austria 2008
2005 Vintage – Commended – International Wine Challenge – London 2008
2005 Vintage – Commended – Decanter World Wine Awards – IK 2008
2004 Vintage – Silver Medal – International Wine Challenge – London 2007
2004 Vintage – Silver Medal – Challenge Intl. du Vin – Bordeaux 2007
2004 Vintage – Bronze Medal – Intl Wine & Spirit Competition – UK 2007
2004 Vintage – Bronze Medal – S.F. Intl Wine Competition – California 2007
2004 Vintage – Gran Menzione – Vinitaly 2007 Concorso Enologico Internazionale
2004 Vintage – Approved – Mundus Vini – Germany 2007
2002 Vintage – Gold Medal – Vinalies Internationales;
2002 Vintage – Gold Medal – Mundus Vini 2006;
2002 Vintage – Gold Medal – Mundus Vini 2005;
2002 Vintage – Silver Medal – International Wine Challenge 2004;
2002 Vintage – Silver Medal – International Wine Challenge 2003;
2002 Vintage – Bronze Medal – International Wine Challenge 2006;
2002 Vintage – Bronze Medal – Challenge Intl. du Vin 2006;
2002 Vintage – Bronze Medal – S.F. Intl Wine Competition;
2002 Vintage – Bronze Medal – Decanter World Wine Awards;
2002 Vintage – Gran Menzione – Vinitaly.
2001 Vintage – Bronze Medal – Challenge Intl. du Vin;
2001 Vintage – Bronze Medal – International Wine Challenge;
2001 Vintage – Bronze Medal – S.F. Intl Wine Competition;
2001 Vintage – Gran Menzione – Vinitaly;
2001 Vintage – Commended – Intl Wine & Spirit Competition;
2001 Vintage – Bronze Medal – Challenge Intl. du Vin;
2001 Vintage – Bronze Medal – International Wine Challenge;
2001 Vintage – Bronze Medal – S.F. Intl Wine Competition;
2001 Vintage – Gran Menzione – Vinitaly.
2000 Vintage – Silver Medal – Concours Mondial;
2000 Vintage – Silver Medal – International Wine Challenge;
2000 Vintage – Silver Medal – International Wine Challenge.
1999 Vintage – Silver Medal – International Wine Challenge;
1999 Vintage – Silver Medal – Concours Mondial Bruxelles ;
1999 Vintage – Silver Medal – Challenge International du Vin.
1998 Vintage – CIVART Trophy and Gold Medal – Challenge International du Vin;
1998 Vintage – Silver Medal – International Wine Challenge.
1997 Vintage – Silver Medal – International Wine Challenge.
1996 Vintage – Bronze Medal – International Wine Challenge.