

## Chaminé 2009

Cortés de Cima  
Vinho Regional Alentejano

<b>Varieties:</b>	43% Aragonez (Tempranillo), 42% Syrah, 6% Touriga Nacional, 4% Trincadeira, 2% Cabernet Sauvignon, 2% Alicante Bouchet e 1% Petit Verdot
<b>Total Acids:</b>	5.5
<b>Final pH:</b>	3.63
<b>Residual Sugars:</b>	2.9
<b>Alcohol:</b>	13,5%

Bottled on the family estate in February 2010  
Total production: 1.200.000 bottles 75 cl and 53.000 bottles 37 cl  
Release date: March 2010  
No barrel ageing

AVIN2123282427445



## Harvest 2009

An exceptionally cold winter, one of the coldest in 19 years, and a rare snowfall in January! Rainfall was normal at 500mm, mostly concentrated in the winter months, followed by a dry and warm spring and summer. Budbreak on 26th February was an early record.

Unstable weather during flowering in May resulted in uneven pollination and low fruit set in some varieties. A very hot period in early August when temperatures averaged 25° kick-started the exceptionally early harvest date.

## Vinification

Well ripened fruit, fermented without stems and controlled temperature with frequent delestage (rack-and-return). This wine is filtered and bottled early to maintain clean, youthful, ripe fruit flavours.

## Our Winemaker's comments

Spicy red berry fruit aromatics of cherry and raspberry. Focused palate with a core of rich, ripe fruit, good mouthfeel, supple tannins for structure. Solid and well balanced, ready for drinking.

## Awards

◆ Bronze Medal – International Wine Challenge - London 2010

## Ratings

87+ - *i-winereview*

87 - *Parker*

86 - *WE 05/2010*

85 - *Wine Spectator 02/2011*

## Reviews

It has a medium ruby hue and is ripe and fleshy on the palate with flavors of grilled meat, blackberry and herbs. It has good acidity with a fresh long finish. – *i-winereview 2010*

Earthy this year, with some hints of game, it seems relatively rich for this bottling, with



# Cortés de Cima

Alentejo, Portugal Family Vineyards

some brightness that leads to a juicy, succulent finish, bursting with flavor, but showing some character, too. It will show best when young although there are ripe tannins for support. if you like its style- the early Syrah quite prominent- this provides pretty nice bang for the buck. For a large production wine, this is a well priced treat. Drink now- 2014.  
– Mark Squires – eRobertParker, Dec 2010

**A fresh, juicy red, offering snappy flavors of blackberry and spice. The firm finish is crisp and focused, with peppery notes. Drink now.**—KM, Wine Spectator, Feb 28, 2011

## Track Record

2008 Vintage - Commended - International Wine Challenge - London 2010  
2007 Vintage - Bronze Medal - S.F. Intl Wine Competition - California 2008;  
2007 Vintage - Bronze Medal - Intl Wine & Spirit Competition - UK 2008;  
2007 Vintage - Commended - International Wine Challenge - London 2008;  
2006 Vintage - Silver Medal (BEST IN CLASS) - Intl Wine & Spirit Competition - UK 2007;  
2006 Vintage - Silver Medal - S.F. Intl Wine Competition - California 2007;  
2006 Vintage - Silver Medal - Mundus Vini - Germany 2007;  
2006 Vintage - Commended - International Wine Challenge - London 2007;  
2004 Vintage - Bronze Medal - Intl Wine & Spirit Competition;  
2004 Vintage - Seal of Approval - International Wine Challenge;  
2003 Vintage - Grand Gold - S.F. Intl Wine Competition;  
2003 Vintage - Gold Medal - Concours Mondial du Vin;  
2002 Vintage - Bronze Medal - Japan Wine Challenge;  
2002 Vintage - Bronze Medal - International Wine Challenge;  
2002 Vintage - Bronze Medal - Challenge Intl. du Vin;  
2002 Vintage - Bronze Medal - International Wine Challenge, Russia;  
2001 Vintage - Bronze Medal - International Wine Challenge;  
2001 Vintage - Commended - Intl.Wine & Spirits Competition;  
2001 Vintage - Bronze Medal - International Wine Challenge;  
2000 Vintage - Seal - International Wine Challenge;  
1998 Vintage - Bronze Medal - International Wine Challenge;  
1997 Vintage - Bronze Medal - International Wine Challenge.