



PT-BIO-03
Agricultura Portugal

Cortes de Cima

Branco 2023

Fine, rich, and complex aromatics oscillate between preserved lemon, smoked hay, and honeysuckle. The vibrant palate bursts with bright acidity, forming a linear frame around the fruit and driving the wine into a salty sea spray finish.

Site: From vineyards located just 3km from the Atlantic Ocean, near Vila Nova de Milfontes. A selection from our best parcels

Farming: Regenerative organic

Soil: Sandy, silty gravels

Varieties: 60% Alvarinho and 40% Sauvignon Blanc

Vinification: Handpicked and transported in a cool truck to the winery in Vidigueira. Hand sorted and slowly whole-bunch pressed. After a light decantation, spontaneous fermentation took place in oak.

Aging: 10 months in an oval 2.000L Austrian oak foudre on full lees followed by a further 6 months in inox tank with fine lees

Alcohol: 11 %

Total SO₂: 43 mg/L

Bottled unfiltered and unfined at the estate in December 2024

3.000 bottles of 75cl produced

CORTES
deCIMA