



Incógnito

Tinto 2021

Our iconic wine, born an outlaw in 1998 when Syrah wasn't allowed in the Alentejo. Rich in history and provenance, the 2021 vintage marks the 16th edition of this wine and presents itself as a refined version, fruit of our best silty limestone terroir, regenerative organic farming and minimal intervention in the cellar.

This is perhaps the freshest and most elegant bottling of this wine to date which is a reflection of the generous amount of winter and spring rainfall as well as the milder growing season and summer temperatures experienced in 2021.

The complex bouquet slowly uncoils layer after layer - notes of rhubarb and red cherry give way to fresh tobacco, cloves and ground black peppercorn followed by sage and tomato leaf undertones. The velvety texture of the fine grained chalky tannins embrace the purity and juiciness of the fruit while a vibrant acid line pulsates into a long and elegant finish.

Variety: 100% Syrah

Soil: Sandy, silty limestone

Site: Cortes de Cima, Vidigueira

Vinification: Handpicked at night, spontaneous fermentation, 50% whole cluster, 2,5 weeks maceration with gentle extraction

Aging: 24 months in used 500L french oak puncheons, followed by 6 months in tank.

Alcohol: 13%

Total SO₂: 56mg/L

Bottled at the family estate in March 2024

1800 bottles of 0,75L and 100 bottles of 1,5L produced

**CORTES
deCIMA**