



# Cortes de Cima

Tinto 2020

The next generation of our Reserve cuvée . A blend of Syrah and Touriga Franca sourced from a selection of our best granite and limestone vineyards in Vidigueira — the 2020 edition is the result of our first year of regenerative organic farming, respectful pruning, drastically reducing the irrigation and using less intervention in the cellar.

The 100% estate grown fruit was handpicked at night and fermented spontaneously with 30% whole bunch using gentle extraction. Aged in used French oak 225L and 500L barrels for 12 months with a further 12 months in stainless steel tank before bottling at the estate in June 2022.

Layers of lush blackcurrants, dried herbs and lifted savory spice are held by a tightly coiled frame of dusty granular tannins.

Alcohol: 13,5%

20.000 bottles of 75cl produced