



Chaminé

Tinto 2021

The 2nd generation of our all-time classic. A 100% estate grown multilayered blend that expresses the freshness and elegance of a new Alentejo — the result of our dedication to regenerative organic farming, respectful pruning, drastically reducing irrigation and using less intervention in the cellar.

Perfumed aromatics of black cherry, dried rose petals, savoury spices and herbal garrigue lead to a juicy and vibrant palate held by an elegant tannin frame.

Varieties: Touriga Franca, Syrah, Trincadeira and Alicante Bouschet

Soils: Clay over limestone, clay over granite and sandy pebbles of volcanic origin

Sites: Cortes de Cima, Vidigueira and Vila Nova de Milfontes

Vintage year: Generous winter and spring rainfall (555mm) as well as mild spring and summer temperatures allowed us to harvest balanced and fresh grapes in 2021.

Vinification: Handpicked at night, spontaneous fermentation using 30% whole clusters, 2 weeks maceration with gentle extraction

Ageing: Used French oak and stainless steel tanks

Alcohol: 13.5%

Bottled unfiltered and unfined at the family estate in Spring 2024

Available in 75cl & 1,5l

Ratings: Ratings:

91 Pts - Jamie Goode/ Wine Anorak

16,5 Pts - Julia Harding /Jancis Robinson

**CORTES
deCIMA**