



# Cortes de Cima

## Tinto 2021

The next generation of our Reserve cuvée. A blend of our best granite and limestone vineyards surrounding the winery in Vidigueira that is the purest expression of our terroir — the result of our ongoing commitment to regenerative organic farming, respectful pruning, drastically reducing irrigation and using less intervention in the cellar.

The complex aromatics display a seamless transition between blackberry, provençal herbs and licorice. The fresh, juicy and generous palate is framed by fine chalky tannins and backed by a fresh and vibrant mineral backbone that carries the wine into a long lingering finish.

Varieties: 80% Syrah and 20% Touriga Franca

Soils: Decomposed clay, silty, sandy limestone (60%) and decomposed clay, silty, stony, quartzic granite (40%)

Site: Cortes de Cima, Vidigueira

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 cluster, 2 weeks maceration with gentle extraction

Ageing: Used French oak and stainless steel tanks

Alcohol: 13%

Bottled unfiltered and unfined at the family estate in March 2024  
37000 bottles of 75cl and 200 bottles of 1,5l produced

Ratings:

93 Pts - Jamie Goode/ Wine Anorak

17 Pts - Julia Harding /Jancis Robinson

**CORTES  
de CIMA**