



Furnas

Tinto 2021

The pure essence of the Alentejan Atlantic coast. A blend of our best coastal vineyards nestled in the foothills of the S. Luis Range where the River Mira meets the Ocean.

Soaring aromatics of dried herbs, crushed graphite, rose water and exotic spices, transcend into the palate in an inner aromatic lift. Pure and pristine, with an oceanic quality to its freshness. A delicate sandy tannin ever so slightly grounds this ethereal wine.

Site: Vila Nova de Milfontes [3km from the Atlantic Ocean]

Farming: Regenerative organic

Soil: Sandy, silty gravels of volcanic origin

Varieties: 60% Cabernet Franc, 20% Jaen [Mencia] and 20% Syrah

Vinification: Hand-picked and transported by cool truck to our winery in Vidigueira. Spontaneous fermentation with 10% whole clusters, 2 weeks of maceration with gentle extraction.

Aging: Used French oak barrels [20%] and stainless steel tank

Alcohol: 12,5%

Total SO₂: 58 mg/L

Bottled unfiltered and unfined at the family estate in March 2024

10.500 bottles of 75cl produced

Ratings:

93 Pts - Jamie Goode/ Wine Anorak

17 Pts - Julia Harding /Jancis Robinson

**CORTES
deCIMA**