



# Incógnito

Tinto 2023

Our iconic wine, born an outlaw in 1998 when Syrah wasn't allowed in the Alentejo. Rich in history and provenance, the 2023 vintage marks the 17th edition of this wine and presents itself as a refined version, fruit of our best silty limestone terroir, certified organic farming using regenerative and biodynamic principles and minimal intervention in the cellar.

The first Incógnito produced since introducing Biodynamic practices in our vineyards in 2022, this edition stands out for the augmented quality and vitality of its fruit. It is also the first edition to fully benefit from the in-depth terroir studies we performed with Pedro Parra beginning that same year, reaching a new level of understanding of the uniqueness of its limestone terroir.

A rainy winter brought some respite from the very dry year of 2022. A dry spring followed, keeping yields low but with enough hydric reserves for a moderately warm summer, bringing a natural fruit concentration to the wines yet retaining freshness and acidity.

Deeply layered aromatics exuding fresh forest fruits and cherries, interlaced with sweet spices and a mesmerizing floral lift. Hints of fresh tabaco leaf, sage, a dusting of graphite and freshly cracked black pepper.

On the palate a seamless core of bright silky fruit wraps itself seductively around the chalky tannins. An energetic drive reverberates through the palate bringing the wine to a long talcum powder finish.

Variety: 100% Syrah

Soil: Sandy, silty limestone

Site: Cortes de Cima, Vidigueira

Vinification: Handpicked at night, spontaneous fermentation, 25% whole cluster, 2 weeks maceration with gentle extraction

Aging: 12 months in used 500L French oak puncheons, followed by 8 months in tank.

Alcohol: 12,5%

Total SO2: 37mg/L

Bottled at the family estate in June 2025

3600 bottles of 75cl and 350 bottles of 1,5l produced



PT-BIO-03  
Agricultura Portugal

**CORTES  
deCIMA**