



ALENTEJO - PORTUGAL
CORTES DE CIMA
FAMILY VINEYARDS

Cortes de Cima Trincadeira 2016

Cortes de Cima
Vinho Regional Alentejano

Varietal:	100% Trincadeira
Total Acids:	5.6
Final pH:	3.39
Total sugar:	0.6
Alcohol:	14 %
Barrel Ageing:	8 months in FO (90%) and AO (10%)

Grown, produced and bottled at the family estate.
Bottled unfiltered and filtered in July 2017
Total production: 4.600 bottles (75cl)



Awards

16.5 – Jancis Robinson

Reviews

"Ripe, rich and sweet fruited (...) **Polished and generous** on the palate with excellent freshness and mouth-watering length and that hint of spice." *Julia Harding MW, JancisRobinson.com, Janeiro 2020*

Harvest 2016

2016 vintage was marked by atypical weather. A warm and dry winter preceded a cold, wet spring. Summer was hot and dry, allowing for undisturbed ripening.

Vinification

100% Trincadeira grown sustainably on the ancient clay over limestone soils in own vineyards surrounding our estate in Vidigueira.

This single parcel was harvested separately according to ripeness. The fruit was destemmed and gently crushed, following fermentation under temperature control for 2 weeks in stainless steel tanks, with gentle punchdowns, pumpovers and delestage. The wine matured for 8 months in used French (90%) and American (10%) oak barrels. Bottled at the estate in July 2017.

Track Record

2015 Vintage – Silver Medal – International Wine Challenge 2019
2013 Vintage – Silver Medal – International Wine Challenge 2015
2004 Vintage - Trophy Prestige - Citadelles du Vin - Bordeaux 2006
2004 Vintage - Silver Medal - Mundus Vini - Germany 2007
2003 Vintage - Silver Medal (BEST IN CLASS) - Intl Wine & Spirit Competition;
2003 Vintage - Silver Medal - Concours Mondial du Vin;
2003 Vintage - Silver Medal - Mundus Vini