

CORTÉM

Branco/White 2020

LISBON WINE REGION (IVV)

Feeling nature in its purest state. The purpose of Cortém wines is to represent in the bottle the best that nature has to offer, with as little intervention as possible.

Grape Varieties

Sauvignon Blanc and Viognier

Winemakers

Diogo Pereira



Vinification

Harvested by hand, de-stemmed and pressed. The must ferments at a controlled temperature of 15°C. After fermentation is complete, the wine undergoes an ageing period, during which natural clarification and gradual separation of the lees occur. No oak, no additives or filters used, with low sulphite levels.

Bottled

February 2024, Production 1.200 bottles

Climate and Soil

Our vineyards are located at sea level, in Vale Cortém, which provides an extremely humid climate with dew mornings throughout the year. Throughout the year, the temperature varies from 3 °C to 29 °C. This unique microclimate provides slower but more complete maturation, resulting in excellent wines. All our soils are clayey.

Chemical Analysts

Alcohol (%): 12.5

Sugar Content (g/L): 0.7

pH: 3.27

Total Acidity: 5.27

Tasting Notes

A beautifully balanced blend of Sauvignon Blanc and Viognier, crafted under ideal fermentation conditions. This light gold wine offers delicate floral aromas with a touch of citrus lemon zest. Soft on the palate, it finishes with a fresh, crisp aftertaste, making it an excellent companion for appetisers or to enjoy in good company. A refreshing and elegant choice for any gathering.

Recommended temperature of 10-12° C.

Store in a low light and thermal stability environment.

