

Grainha Reserva Red 2023

Overview

First Harvest: 2005 Owner: Amorim Family

Winemakers: António Bastos and Jorge Alves

Viticulture: Ana Mota

Vine

Grape varieties: Tinta Roriz (40%), Touriga Franca (30%), Touriga Nacional (15%), Tinta Barroca (10%), Tinto Cão (5%)

Soils: Schist

Sub-region: Cima Corgo Production method: Integrated

Harvest: By hand Average Yield: 5309kg/ha

Additional winemaking notes

100% destemmed

Ageing: 11 months in French oak barrels

(70% of which 2nd and 3rd year oak barrels and 30% is new oak)

Alcohol: 14% Vol. Bottling: October 2024

2023 Harvest

From the 23rd of August to the September 25th

2023 was a particularly challenging but generous wine year, both in terms of the quality of the grapes and yield per hectare. Although there was heavy rainfall and high temperatures during the year, these weather conditions occurred in the right months: rain during the winter and spring, and high temperatures in the summer months.

The induction and floral differentiation, reflected in the formation of the bunches of grapes, occurred in perfect conditions. It was therefore possible to take the entire production of grapes into the winery with the desired level of quality.

In August, the cool nights and mild daytime temperatures assisted the ripening process. The freshness of the 2023 vintage produced red wines that are elegant, vibrant, and fresh, full of fruit and character.

This wine reflects the character of the schist.

Sophisticated and extremely complex from the beginning, it conveys the full dimensions of the Douro in every drop, offering a full and generous mix of fruity, dense and spicy aromas, with a silky texture, fine tannins and a firm structure, with the desired gravity. A balanced, long and very precise finish.

