

Grainha Reserva White 2023

Overview

First Harvest: 2006 Owner: Amorim Family

Winemakers: António Bastos e Jorge Alves

Viticulture: Ana Mota

Vine

Grape varieties: Gouveio (30%), Viosinho (35%), Rabigato (35%)

Soils: Granitic and transitional

Zone: Cima Corgo

Production method: Integrated

Harvest: By hand

Average Yield: 5300kg/ha

Additional winemaking notes

Whole cluster pressing

Ageing: 7 months in French oak barrels (55%), Hungarian oak barrels (5%) 2nd and 3rd year and cement vats (40%). "Batonnage" every 2 weeks during the first 3 months of the ageing process.

Alcohol: 13.5% Vol. Bottling: May 2024 Production: 75.000 bottles

2023 Harvest

From August 23 to September 25

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 cooler temperatures recorded in 2023 gave rise to fresh and vibrant white wines, brimming with fruit, mineral character, and delicious acidity. All in perfect symbiosis, producing a broad, characterful blend.

In its own steady and unique style, using grapes grown in the serenity of high-altitude vineyards, the white Grainha is born in the highlands of the Douro.

The textures, freshness and the round body of slowly ripened grapes is combined with the expression of fresh fruit, spices and vanilla notes, in a magnificent balance between seriousness, tension and delicacy. It has a beautiful density. A long and very precise finish.

