

GRAINHA RESERVE WHITE

Douro DOC 2015

| | |
|---------------------|---|
| Varieties | Gouveio, Viosinho, Rabigato and Fernão Pires |
| Vineyards | Sub-region Cima Corgo; average age 20 years |
| Vinification/Ageing | Carefull selection of grapes at the entrance of the winery. Pneumatic pressing of the entire grape followed by fermentation in steel vats during 4 weeks at low temperature (10-11°C). End of fermentation in french oak barrels (20% new and 60% 2 nd year) and Hungarian oak (20% 2 nd year). Ages for 7 months in oak with weekly <i>battonage</i> . |
| Wine analysis | Alc/vol 14%, total acidity 4,6 g/l, pH 3,4, total SO ₂ 150 mg/l; Dry Extract 19,3 g/l; Reducing Sugars 0,6 g/l |



TASTING NOTES 2016

Winemakers: Jorge Alves, Sónia Pereira

Intense aroma of fruit, green apple, apricot, vine peach, white spice, quartz, vanilla and wild mint. Very complex, attractive and lush.

Intense mouth, mineral, white-fleshed fruit with superb balance between granitic acidity, viscosity and elegant structure. Deep. Concentrated, dense, silky-firm texture with the nervous final, tense and very long.

HOW TO SERVE

| | |
|---------|---|
| Storage | Dark and cool place (12 a 14°C). Horizontal position and no vibration. May keep it for 5 or 7 years. |
| Service | At a temperature of 12/14°C. |