



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Grainha Branco Reserva 2020

Overview

First Harvest: 2006
Owner: Amorim Family
Winemakers: Jorge Alves and Sónia Pereira

Vine

Grape varieties: Gouveio, Viosinho, Rabigato and Fernão Pires
Soils: Granitic and transitional
Zone: Cima Corgo
Production method: Integrated
Harvest: By hand
Average Yield: 5300kg/Ha

Additional winemaking notes

unfiltered
whole cluster pressing
Ageing: 7 months in barrels,
"batonnage" every 2 weeks during the first 3 months of
the ageing process
Alcohol: 13.5% Vol.
Bottling: February 2022
Production: 32,000 bottles
2020 harvest
From September 6 to October 10

The high temperatures experienced throughout the growing season, especially in the months of June, July and August, combined with low rainfall in the spring, led to an anticipated start for the 2020 harvest.

During the vegetative growth period of the vines, the climate was fairly unstable, and therefore required increased attention to the possible appearance of diseases and infestations.

It was an extremely demanding year, which required continuous preventive interventions. The final stage of maturation of the grapes was challenging and marked by extreme care in the vineyard. The rainfall between 14-15 August brought sufficient energy for the grapes to mature more quickly than normal. As a consequence 2020 was a less generous year in terms of quantity, but resulted in grapes with more concentrated aromas and good sugar levels.

This year has produced intense, crystalline, complex and fresh wines.

Made at a safe pace, with a very unique style, achieved with grapes grown in the serenity of this altitude vineyard. It is a hymn to the Douro's highlands. 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.

