

## **Grainha Reserva Red 2020**

Overview

First Harvest : 2005 Owner: Amorim Family

Winemakers: Jorge Alves and Mafalda Machado

Vineyard

Grape varieties: Touriga Franca, Tinta Roriz, Tinto Cão,

Tinta Barroca, Touriga Nacional Soils: Schist Zones: Cima Corgo Production method: Integrated

Harvest: By hand

Average Yield: 5300kg/Ha

Additional winemaking notes

Unfiltered 100% destemmed

Ageing: 14 months in French oak barrels

(70% used and 30% new) and Hungarian oak (100% used)

Alcohol: 14.00% Vol. Bottling: March 2022 Production: 50,000 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 of 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.

Here we find the classicism of the Douro region, with great character. Seductive 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.

