



## QUINTA NOVA DE NOSSA SENHORA DO CARMO

# Grainha Reserva White 2022

### Overview

First Harvest: 2006  
Owner: Amorim Family  
Winemakers: 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 (95%) and Hungarian oak barrels 2nd and 3rd year (5%). "Batonnage" every 2 weeks during the first 3 months of the ageing process.  
Alcohol: 13.5% Vol.  
Bottling: June 2023  
Production: 45.000 bottles

### 2022 Harvest

From August 24 to September 30

2022 was one of the warmest and driest years in recorded history. Lack of rainfall, throughout the growing season, in winter and spring, complemented by high temperatures, had a significant impact on the evolution of the vines. Several difficulties were expected, but we were surprised by the adaptability and impressive resilience of our vines.

The rainfall in early September helped the vines recover and facilitated an almost perfect final maturation, originating white wines with ripe fruit aromas and an enviable structure, combining textures, acidity and minerality. In short, tense and deep wines.

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.

