

## Grainha Reserva Red 2021

Overview

First Harvest : 2005 Owner: Amorim Family

Winemakers: Jorge Alves and Mafalda Machado

Viticulture: Ana Mota

Vine

Grape varieties: Touriga Franca (30%), Tinta Roriz (40%), Tinto

Cão (5%), Tinta Barroca (10%), Touriga Nacional (15%)

Soils: Schist Zones: Cima Corgo

Production method: Integrated

Harvest: By hand Average Yield: 5300kg/ha

Additional winemaking notes

100% destemmed

Ageing: 11 months in French oak barrels (70% of which 2nd and

3rd year oak barrels and 30% is new oak)

Alcohol: 14.5% Vol. Bottling: October 2022

2021 Harvest

From September 2 to September 20

There was some climate instability in 2021, once again demonstrating the crucial importance of human experience and knowledge of the vineyards.

It was a memorably cool year during development of the vegetative cycle, with a mildly hot summer and rainfall during the harvest.

The natural conditions and cool nights contributed to slow and gradual maturation, favouring the balance of the grapes and maintaining the primary aromas, juicy texture and sparkling freshness.

This wine reflects the character of the schist.

Sophisticated 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.

