



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Grainha Reserva White 2021

Overview

First Harvest: 2006

Owner: Amorim Family

Winemakers: Jorge Alves and Mafalda Machado

Viticulture: Ana Mota

Vine

Grape varieties: Gouveio (30%), Viosinho (35%), Rabigato (30%) and Fernão Pires (5%)

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: September 2022

2021 harvest

From August 21 to September 18

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.

Made at a safe pace, with a very unique style, achieved with grapes grown in the serenity of the high-altitude vineyards in 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.

