



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

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.

2022 Harvest

From August 24 to September 30

2022 was one of the warmest and driest years in recorded history. Lack of rainfall, considerably below average, throughout the growing season, in winter and spring, complemented by high temperatures, had a significant impact on the evolution of the vines. Dry leaves and small bunches appeared at a relatively early stage in the development of the vegetative cycle, compared to previous years. Several difficulties were expected, but we were surprised by the adaptability and impressive resilience of our vines. Given this situation, we were obliged to irrigate the soil from July onwards, which made it possible to resolve part of the water deficit. This practice ensured homogeneous and balanced evolution of the maturation. It was not possible to increase the volume of the grapes, but we achieved almost perfect acidity/Ph/sugar ratios. The smaller amount of must, due to the fact that the same amount of skin and seeds corresponded to less pulp, delivered higher tannin and anthocyanin indices. 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.

