



QUINTA NOVA
DE NOSSA SENHORA DO CARMO

Grainha Reserva White 2024

Overview

First Harvest: 2006

Owner: Amorim Family

Winemaker: António Bastos

Vineyard

Grape varieties: Rabigato (35%), Viosinho (35%), Gouveio (30%)

Soils: Granitic and transitional

Sub-region: 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 (55%), Hungarian oak barrels (5%) 2nd and 3rd year and cement vats (40%). "Bâtonnage" every 2 weeks during the first 3 months of the ageing process.

Alcohol: 13% Vol.

Bottling: April 2025

Production: 67500 bottles

2024 Harvest

From the 27th of August to 03rd of October

The weather conditions during the 2024 winegrowing year were favourable, with moderate rainfall and mild temperatures throughout the cycle, except for three days in July when slightly higher temperatures were recorded.

Thanks to the excellent ripening conditions, soil water reserves, and mild temperatures, phenolic ripening occurred gradually and evenly, without dehydration or excessive sugar accumulation. The pH, acidity, and potential alcohol ratios were ideal at harvest time, with bunches in impeccable condition, both in size and health.

The freshness of 2024 has given rise to vibrant white wines, highly expressive of their terroir, with a fantastic balance between fruit and minerality.

In a steady stride and a style all its own, achieved with grapes grown in the serenity of high altitudes, Grainha Reserva white is born in the highlands of the Douro. Here, the textures, freshness, and round body of slowly ripened grapes are blended with the expression of fresh fruit - elegant and serious - perfectly harmonized with oak, while preserving the minerality of the land that gave it life.

All elements in symbiosis: fruit, barrel, and cement, in a magnificent balance between seriousness, tension, and delicacy. A white wine of great complexity, with a long and very precise finish.

