



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Grinha Reserva

White 2025



In a steady stride and a style all its own, achieved with grapes grown in the serenity of high altitudes, Grinha 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.

OVERVIEW

First Harvest: 2006 **Owner:** Amorim Family

Winemaker: António Bastos

Collaboration by Riccardo Cotarella

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:** 5300 kg/ha

ADDITIONAL WINEMAKING NOTES

Whole cluster pressing

Aging: 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 2026 **Production:** 100000 bottles

2025 HARVEST

The 2024/2025 wine-growing year was characterized by higher-than-average temperatures and significant rainfall at the end of winter and the beginning of spring, ensuring an effective replenishment of soil water reserves. This framework provided a favorable balance throughout the vegetative cycle, allowing for stable photosynthetic activity and a functional canopy, with no occurrence of sunburn, despite some heatwaves recorded in July.

At Quinta Nova de Nossa Senhora do Carmo, the harvest stood out for its more restrained production and heterogeneous ripening across grape varieties and vineyard parcels, requiring close technical monitoring and careful decision-making, particularly for longer-cycle varieties. The grapes showed excellent sanitary conditions and high qualitative potential.

The smaller berry size resulted in lower yields, offset by superior quality, with greater phenolic concentration and aromatic intensity. The musts thus displayed more structure, depth, and expression. Rigorous selection, both in the vineyard and in the winery, was key to ensuring a balance between freshness, phenolic ripeness, and the faithful expression of the terroir.

The white and rosé wines show great aromatic precision, firm acidity, and structural freshness, revealing elegance and excellent aging potential.