

Grainha Reserva

Red 2023



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.

OVERVIEW

First Harvest: 2005 Owner: Amorim Family

Winemaker: António Bastos

VINEYARD

Grape Varieties: Tinta Roriz (40%), Touriga Franca (30%), Touriga Nacional (15%), Tinta

Barroca (10%), Tinto Cão (5%)

Soils: Schist Sub-region: Cima Corgo Production method: Integrated

Harvest: By hand Average Yield: 5309 kg/ha

ADDITIONAL WINEMAKING NOTES

100% destemmed

Aging: 11 months in French oak barrels (70% of which 2nd and 3rd year oak barrels and

30% is new oak

Alcohol: 14% Vol. Bottling: October 2024

2023 HARVEST

The 2023 wine year proved to be both demanding and generous, providing a rare balance between quantity and quality. Despite the climatic challenges, the year provided excellent conditions that produced high quality grapes with balanced yields and uniform ripening.

The vegetative cycle was marked by a winter with abundant rainfall and mild temperatures, replenishing the soil's water reserves. The drier, warmer spring favoured controlled vine growth. The summer was tempered by timely rains in June and September, which brought the essential balance to the growing season - crucial for the phenolic concentration and health of the grapes. The first stages of the growing season took place in ideal conditions, which led to excellent bunch formation. In August, the cool nights and moderate daytime temperatures favoured slow and steady ripening, preserving the grapes' aromatic precursors and natural acidity.