

Grainha Reserva

White 2024



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.

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: 5300 kg/ha

ADDITIONAL WINEMAKING NOTES

Whole cluster pressing

Aging: 7 months in French oak barrels (55%), Hungarian oak barrels (5%) 2^{nd} and 3^{rd} 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

The weather conditions during the 2024 winegrowing 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, the water reserves in the soil and the mild temperatures, phenolic ripening occurred gradually and evenly, without dehydration or excessive sugar accumulation. The ph, acidity and potential alcohol ratios were ideal at the harvest time, with impeccable bunches, both in size and health. The freshness of 2024 has given rise to vibrant white wines, very expressive of their terroir, with a fantastic balance between fruit and minerality.