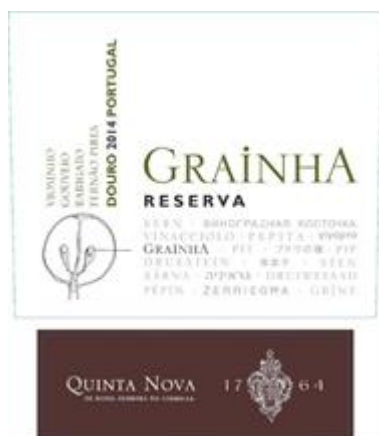


GRAINHA RESERVE WHITE

Douro DOC 2014

Varieties	Gouveio, Viosinho, Rabigato and Fernão Pires
Vineyards	Sub-region Cima Corgo; average age 20 years
Vinification/Ageing	Carefull selection of grapes at the entrance of the winery. Total de-stemming and direct pressing of the white grapes. Around 80% of the must has alcoholic fermentation (at low temperatures) and ages in new and 2 nd year oak barrels (French and Hungarian) with <i>battonage</i> for 6 months. About 15% of the wine had malolactic fermentation.
Wine analysis	Alc/vol 14%, total acidity 5,7 g/l, pH 3,2, total SO ₂ 144 mg/l; Dry Extract 21 g/l; Reducing Sugars 0,9 g/l



TASTING NOTES 2015

Winemakers: Jorge Alves, Sónia Pereira

Beautifull citric colour with green bright hints. Aroma of pineapple, grape fruit, vanilla, mint and cloves. Deep, fresh and complex, almost granite. In the mouth it's sophisticated, with a perfect balance of fresh acidity, minerality and a live structure. Intense, silky textured, concentrated aroma of plum and apricot, very complex. Long finish, very accurate, vibrant and "savoury".

HOW TO SERVE

Storage	Dark and cool place (12 a 14°C). Horizontal position and no vibration. May keep it for 3 or 4 years.
Service	At a temperature of 12/14°C. Consumption until 2023.