

QUINTA NOVA

Grainha Reserva White

Douro

Technical information

Country: Portugal
Region: Douro
Appellation: Douro
Grape Variety : Gouveio, Viosinho, Rabigato and Fernão Pires
Terroir : Schyst
Age of the vines : 20 years

Vinification

Pneumatic pressing of the grapes followed by fermentation in steel vats for 4 weeks at low temperature (10-11°C). At the end of the fermentation in french oak barrels (20% new and 60% 2nd year) as well as hungarian oak (20% 2nd year). It then ages for 7 months in oak with battonage each 15 days.

Tasting notes

Intense aroma of green apple, apricot, peach, white spice, quartz, vanilla and wild mint. Highly complex, attractive and lush with superb balance between granitic acidity, viscosity with an elegant structure. A concentrated, dense, silky-firm texture.

Best to drink:

The next 5 to 7 years.

Wine pairing:

To be enjoyed with entrees with cream sauce, mushrooms.

