



QUINTA DA BOAVISTA

BOA-VISTA TOURIGA NACIONAL

2014

Located near Pinhão, on the right bank of the Douro and with magnificent views over the river, Quinta da Boavista is one of the most iconic properties in the Demarcated Region, known not only for its historical connection to Baron de Forrester, but also for its 40 hectares of high-quality vineyards. Every year the oenology team decides to bottle one or two monovarietal wines, with grape varieties that stood out from the Reserva batch in that year. As in 2013 when the first wines from Quinta da Boavista were launched, the choice was the Touriga Nacional, which remains the 'flagship grape variety' of Portugal.



TERROIR

The vineyards are spread over a dazzling geometric setting of terraces built by hand with the typical schist of the region. Some terraces reach eight metres in height and this, combined with extreme conditions and the dramatic slope come together to provide a unique terroir.

The entire vineyard reserved for Port wine has a letter A benefit with (the best rating) and was planted with the traditional Douro grape varieties.

VINIFICATION

Manual harvesting. Manual grape sorting. Gentle berry de-stalk and crush. As fermentation reservoirs we have the traditional granite wine presses with foot treading, stainless steel fermentation vats and for small batches, PVC food containers or fermentation in new 500 litre French wooden barrels. Each of these types of fermentation gives the wine a unique style.

Monovarietals are the only wines that age in 500 litre barrels. After ageing between 15 and 20 months, we carry out light fining and subsequent bottling. All our wines are sealed under natural cork. Wines are not filtered or cold-stabilized and that is why they can produce a sediment with age.

TASTING NOTE

With a deep ruby red colour, Boa-Vista Touriga Nacional 2014 presents an elegant, fragrant and very seductive nose, which reveals its floral side followed by ripe dark fruits. The wood gives complexity to the whole. On the palate, presents a medium structure. It is fresh, with fine, and elegant tannins. Excellent mouthfeel, revealing its floral side with greater intensity.

WINEMAKER

Rui Cunha
Jean-Claude Berrouet

TOTAL PRODUCTION

600 bottles

ABV 14,5%vol. ACIDITY 6,46 g/l pH 3,36

BOTTLES/BOX
6

RESIDUAL SUGARS <0,6 g/l SULPHITES 73 mg/l

AVAILABLE FORMATS
0,75l - 1,5l - 3,0l



Best served at
16-18°C

Store in a cool, dry place, sheltered from light and temperature fluctuations. The bottle should be kept in an horizontal position.



PERFECT WITH

Red meat, game and cheese.

QUINTADABOAVISTA.COM

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/100 Pts



(...) This is a very different wine than the Tinto Cão in many ways. It is, of course, more aromatic, but it is fruitier, too, finishing with some bursts of flavor that are sometimes hard to find in 2014 reds. Then, it is more in the same style—a serious backbone and a crisp edge. I was surprised to be impressed by the entry-level wine in a tough year but this is pretty fine. You can plunge into this now, but it won't be completely ready. (...) It should age well.

Mark Squires, eRobertParker.com - Aug 2017