

BOA-VISTA RESERVA RED

2016

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.

This wine is the 'backbone' of the Quinta da Boavista portfolio and results from a batch made with grapes from new and old vines. As with the other Quinta da Boavista wines, the Reserva aged in French oak barrels of different toasts and cooperages, followed by at least one year



TERROIR

The vineyards are spread over a dazzling geometric setting of terraces built by hand with the typical shale of the region. Of the 40 hectares of vineyards, 10 hectares correspond to old vines with an average age over 80 years.

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. We follow only one wine-making philosophy: to gently extract all the characteristics of our grapes.

All our wines age 100% in French oak barrels of different cooperages and with different types of toasts. After ageing between 15 and 20 months, we form different batches, and 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 NOTES

Has a bright red colour with good intensity. On the nose, with a really young aroma, the red fruit notes are noticeable, blending with floral memories - rock rose and iris - and spices - anise, fennel. Fresh, complex with toasted notes. On the mouth, it is elegant and compact with long, aromatic finish.

WINEMAKERS Rui Cunha Jean-Claude Berrouet TOTAL PRODUCTION 15,000 bottles

рΗ ABV ACIDITY 14,0%vol. 5,7 q/l 3 39

BOTTLES/BOX

TOTAL SULFUR

RESIDUAL SUGARS DIOXIDE AVAILABLE FORMATS < 0.6 g/l91 mg/l 0.751 - 1.51 - 3.01



 $^{\text{Best served at}}_{16\text{-}18}\text{^{\circ}C}$

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





 $What this \verb|2014| does better than (the monovarietals) is provide better balance. It retains the serious backbone and crisp is provided by the provided better balance in the serious backbone and crisp is provided by the provided by the$ edge, showing better mid-palate finesse, too. It also delivers a bit more fruit flavor and a longer finish. I am a little surprised and gratified at how well the 2014s here are showing, but they certainly seem poised to be great off-vintage wines. (...) Plan on putting it away for a few years. It is a little hard to read, like all of the upper-level reds here, but on this one, let's lean up for the moment.

Mark Squires, eRobertParker.com - Aug 2017

QUINTADABOAVISTA.COM

SOGEVINUS FINE WINES Avenida Diogo Leite, 344 400-111 V. N. Gaia Portugal

Wine Spectator

Boa-vista Reserva 2013 is concentrated, rich and powerful, with notes of dried beef to the raspberry, cherry tart and roasted plum flavors, and mushroom and forest floor elements in the midpalate. The finish offers accents of dried