



93+  
PTS.  
*Robert Parker*  
WINE ADVOCATE

# Vinha do Oratório 2017

Located near Pinhão, on the right bank of the Douro river, Quinta da Boavista has an extraordinary view over the river. It is one of the most iconic estates in the demarcated region, known not only for its historical connection with the Baron of Forrester, but also for its 36 hectares of high-quality vines. The grapes for this wine come from a single parcel, named Oratório (Oratory) due to its impressive wavy terraces almost eight meters high.

## > Terroir

The icon vineyard of Quinta da Boavista, the Vinha do Oratório is formed in high and curved terraces in the shape of an oratory that reach eight meters in height. This vineyard, facing east, has an altitude that varies between 80 and 175 meters and has a mixture of more than 25 Douro grape varieties. With an average age of over 80 years, these vineyards allow us to produce a wine of remarkable concentration and complexity.

## > Tasting Notes

"Sometimes Autumn comes in the house with us...", so begins a poem by Eugénio de Andrade, and sometimes we find all seasons in one wine. This would be the first verse if we had to write a poem about Vinha do Oratório 2017. Revealing a full bouquet, where we lose ourselves in its plentiful aromas of red fruit subtly wrapped in floral notes with a fine hint of spice, this wine gradually takes over our senses, winning them over with its creaminess, generous texture and final freshness. A timeless wine.

## > Vinification

To ensure the prevalence of the variety's characteristics and the full control of the process, at Quinta da Boavista we use manual harvesting and manual grape sorting processes, followed by a gentle berry de-stalk and crush. Manual harvesting. Manual grape sorting. Gentle berry de-stalk and crush. As fermentation reservoirs we have the traditional granite wine presses with foot treading, and later the wine is aged in French oak barrels for at least 18 months. All our wines are sealed under natural cork. Wines are not filtered or cold-stabilized and that is why they can produce sediment with age.

Winemakers  
Rui Cunha  
Jean-Claude Berrouet

ABV 14 %vol.  
pH 3,42  
Total Acidity 5,7 g/l  
Total Sugars <0,6 g/l

🌡️ Best served at 16°C to 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 or cheese dishes.

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