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PTS.
Robert Parker
WINE ADVOCATE

Boa-Vista Touriga Nacional 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. Every year, the oenology team decides to bottle one or two monovarietal wines, with grape varieties that stood out that year. As in 2013, when the first wines from Quinta da Boavista were launched, in 2017 the choice was the Touriga Nacional, the 'flagship grape variety' of Portugal, that continues to stand out as one of the most noble of the Portuguese grape varieties

> Terroir

The vineyards of Quinta da Boavista are spread over a dazzling geometric setting of terraces built by hand and supported by small schist walls, which is typical of the region. Planted at different altitudes and with different exposure to the sun, Touriga Nacional vineyards have a unique and charismatic identity.

> Tasting Notes

Intense ruby in colour, the wine reveals rich and exuberant aromas, with floral notes that stand out in a background of wild berries and mentholated notes. Vigorous and complex in the mouth, with mature tannins and an elegant, fresh, assertive structure. A powerful and intense wine that gradually reveals its secrets over the tasting.

> 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. 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 and personality. Monovarietals age in 500 liter barrels for 15 to 20 months before bottling. All our wines are sealed under natural cork. This wine is not filtered or cold-stabilized and that is why it can produce a sediment with age.

Winemakers
Rui Cunha
Jean-Claude Berrouet

ABV	pH
14,5 %vol.	3,6
Total Acidity	Total Sugars
5,4 g/l	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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SOGEVINUS FINE WINES
Avenida Diogo Leite, 344
4400-111 V. N. Gaia, Portugal

customer.service@sogevinus.com