



Vinha do Oratório 2019

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 Barão de 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 iconic vineyard of Quinta da Boavista, the Vinha do Oratório is formed of 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 more than 90 years, these vineyards allow us to produce a wine of remarkable concentration and complexity.

> Tasting Notes

A deep ruby-red colour. Prevailing notes of berries on the nose, with hints of bergamot and notes of menthol which confer a heady freshness to the wine. Everything is harmonious in the mouth: silky tannins meandering through rich fruity flavours and spicy notes of wood against a background of impeccable acidity. A manifold wine that unravels its multiple layers during 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, and later the wine is aged in French oak barrels for at least 18 months. All our wines are sealed with natural cork. This wine is not filtered or cold-stabilized. Over time, as the wine ages, a natural sediment can settle in the bottle.

Oenological Consultancy
Jean-Claude Berrouet

ABV	pH
14,5 %vol.	3,56
Total Acidity	Total Sugars
5,6 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.