



Boa-Vista Touriga Nacional

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

Deep ruby red in colour, it is engaging for its dense and fresh aromas on the nose. It shows hints of orange blossom which enhances its floral and fresh character, and the succulent tannins, nicely matured over time. Ends in a long and enduring finish.

> Vinification and ageing

The harvest is done by hand, with the bunches picked manually. The berries are destemmed and lightly crushed. Fermentation happens in stainless-steel vats. The thinking behind the winemaking is one only: to gently extract the traits of this grape variety that grows in this Quinta. All wines without exception are aged in French oak barriques and blending is done after a minimum maturation period of 15 months. All bottles are sealed with natural cork. As the wine is not filtered nor cold-stabilized, it is likely to form sediment over time.

Oenology

Ricardo Macedo
Jean-Claude Berrouet

Álcool
14 % vol.

Total
Acidity
5,6 g/ L

pH
3,53

Total
Sugars
2,09 g/ L



Best Served at
16° C to 18° C

Store in a cool, dry place, protected from light and temperature fluctuations. Keep the bottle horizontal.



Perfect with

Red meat, game or cheese dishes.

WWW.QUINTADABOAVISTA.COM

SOGEVINUS FINE WINES
Avenida Diogo Leite, 344
4400-111 V. N. Gaia, Portugal

customer.service@sogevinus.com