



BOA-VISTA RESERVA 2015

Located at the heart of the Cima-Corgo on the Douro's right bank with spectacular view over the river, Quinta da Boavista is one of the most iconic properties of the demarcated region. The estate was part of the first Douro demarcation ordered by the Marquis of Pombal in 1756 and it is famed not only for its 40 hectares of top-quality vines, but also for its historic ties to Joseph James Forrester. The mainstay of Quinta da Boavista, this Reserva is a blend of grapes from the estate's older vines and newer plantations. As is common to all Boavista wines, the Reserva was aged in French oak barrels from different cooperages and with different levels of toast for two years, followed by another year's aging in bottle. The result is a very complex wine that reveals itself gradually on a number of different levels.

TERROIR

The vineyards arch out around a natural amphitheatre along a stunning network of geometric schist terraces built by hand in the 19th Century. Some of these terraces, piled steeply on top of one another like ancient Incan gardens, tower over eight metres high and are one of the region's ex-libris.

About nine hectares of the vineyard are planted with old vines – some almost 100 years old – and the whole estate's Port-producing vines are all classified as top-grade A category. In addition to the main five Douro grapes, other less usual varieties are planted at Boavista, such as Donzelinho and Sousão.

TASTING NOTES

Colour Deep, intense ruby.

Nose This wine has a deep aroma that shows immense complexity for its young age. Masterful integration of the aromatic components from both fruit and barrel. Up front we meet a broad palette of red and black fruit (strawberry, blackberry, raspberry),

some floral notes (violet and meadow flowers) and more than a hint of spice.

Palate The structure is present but delicate, once again supported by marked aromatic elements to produce a profile of great elegance and marked mouth-feel. Very long finish, which points to a huge potential for ageing.

VINIFICATION

Hand selected and picked. Careful de-stemming and gentle pressing. Vinification in traditional granite "lagares" with foot treading, stainless steel vats or - for the single-vineyard wines - small containers or upturned 500-L French oak barrels. Each type of vinification confers a distinct style on each wine. All Boavista wines are aged in French oak barrels from different cooperages and with different levels of toast.

After ageing between 15 and 20 months, the final blends are decided. After bottling, the wines are stored for at least one year before being released to the market. No stabilization or filtration means that deposits can form with age.

What this 2014 does better (than the monovarietals) is provide better balance. It retains the serious backbone and crisp 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

93
/100 Pts



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 mint."

Kim Marcus, Wine Spectator - Outubro 2016

92
/100 Pts

Winemaker: Rui Cunha

Alcohol: 14%vol. - **Acidity:** 5,6g/l - **pH:** 3,49 - **Residual sugar:** <0,6g/l - **Sulfites:** 89mg/l

Bottles per box: 6

Available in bottles of 0,75 Lt. - 1,5 Lts. - 3 Lts.



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