
RESERVA

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Bottle Size: 750 mL

Vintage: 2014
Producer: Quinta da Boavista
Country: Douro, Portugal
Alcohol: 14%
Composition:

Touriga Nacional, Touriga Franca, Tinta Amarela, Tinta Barroca, and Tinto Roriz (Tempranillo)

WINEMAKER NOTES:

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. 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.

TASTING NOTES:

Color: Dark Ruby with good intensity.
Nose: With a hint of lilies, floral notes which add elegance to the whole and are a perfect foil for the wine's fruitier (plum, cranberry jelly) and sweet-and-sour (liquorice) undertones. Last to appear are the spices: cloves, black pepper and chocolate.
Palate: Medium-bodied, elegant with delicate tannins that are present throughout. Nicely balanced acidity and freshness. An explosion of aromas reminiscent of red berry fruit (cranberry, redcurrant) lend this wine a certain "ethereal" feel. Long, persistent finish. Decanting recommended. Enjoy at a temperature of 16-18C.

PRESS:

92 Points Wine Spectator

VINEYARD:

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.

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.



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