



# Vinha do Oratório 2021

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

Deep colour and dense aromas, with red fruit and black plums harmoniously integrated with notes of balsamic, spice and smoke from its ageing in French oak casks. Silky, vibrant and complex on the palate, with an intrinsic tannic structure that reveals the character of a vineyard which is over 90 years old.

This Oratório is a return to a past Douro and a tribute to all the people who have helped in the making of Terroir wines in a harsh area such as this.

## › Vinification and Ageing

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 500 and 600 litre barriques. 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.

### Oenology

Ricardo Macedo  
Jean-Claude Berrouet

### ABV

14,5 % vol.

### pH

3,47

### Total Acidity

5,70 g/L

### Residual Sugars

0,90 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.