



QUINTA DA BOAVISTA

BOA-VISTA TINTO CÃO

2016

Every year the oenology team decides to bottle one or two monovarietal wines, with grape varieties that stood out from the Reserva batch. This year, in addition to DonzELHO Tinto (Red), Tinto Cão (Red) was selected, another grape variety dating back to the region's origins. In 1791, Francisco Rebello da Fonseca describes it wonderfully: "It ripens well, and it does not dry out nor rot. It does not produce excessively". Berry with thick film, very compact bunches, low yield and extremely late, this grape variety returns to the place it deserves in the universe of the Douro's oldest traditional grape varieties. Quinta da Boavista's Tinto Cão expressively reveals the greatness of this variety: Excellent ageing capacity.



TERROIR

The vineyards are spread over a dazzling geometric setting of terraces built by hand with the typical shale of the region. Of the 40 hectares of vineyards, 10 hectares correspond to old vines with an average age over 80 years.

VINIFICATION

Manual harvesting. Manual grape sorting. Gentle berry de-stalk and crush. As fermentation reservoirs we have PVC food containers or fermentation in used 500 litre French wooden barrels. Monovarietals are the only Quinta da Boavista wines that age in new 500 litre barrels. After ageing between 17 and 20 months, we carry out light fining and subsequent bottling. All our wines are sealed under natural cork. Wines are not filtered or cold-stabilized and that is why they can produce sediment with age.

TASTING NOTES

Bright cherry red with medium intensity. Has an exceptionally clean, precise and austere aroma where its mineral side stands out. Fresh red fruits, like cherry, smoked notes and a hint of spices compose this wine's bouquet. The aroma develops in the glass, giving the wine complexity, making it attractive. O aroma desenvolve-se no copo conferindo complexidade ao vinho, tornado-o atraente. Elegant, fresh, lively and awake, almost restless, palate. Excellent mouthfeel, with very polished tannins that gives it a long finish.

WINEMAKERS

Rui Cunha
Jean-Claude Berrouet

ABV 13,5%vol.	ACIDITY 5,7 g/l	pH 3,34
TOTAL SUGARS 0,6 g/l	TOTAL SULFUR DIOXID 60 mg/l	

BOTTLES/BOX
6

AVAILABLE IN
0,75l



Best served at
16-18°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 and cheese.

QUINTADABOAVISTA.COM

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