



# QUINTA DA BOAVISTA

## QUINTA DA BOAVISTA VINHA DO UJO 2016

Located near Pinhão on the right bank of the Douro and with magnificent views over the river, Quinta da Boavista is one of the most iconic properties in the demarcated region, known not only for its historical connection to Baron de Forrester, but also for its 40 hectares of high quality vineyards.

### TERROIR

Vinha do Ujo was planted before 1930 on pre-phyllloxeric horizontal levels and the land is supported by small schist walls. Its more than 25 grape varieties are spread over small terraces facing north. The vineyard has an altitude that varies between 180 and 210 meters. The grape varieties found in the Vinha do Ujo are the old traditional Douro grape varieties.

### VINIFICATION

Manual harvesting. Manual grape sorting. Gentle berry de-stalk and crush. Grape fermentation takes place in new 500 litre French wooden barrels. After a period of maceration, the resulting wine continues its ageing for 18 months in 225 litre barrels also of French oak. 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 a sediment with age.

### TASTING NOTES

Deep ruby red. Has a classic, deep aroma. It is a mineral wine, with hints of cherry liqueur, that refers to a panopoly of root and bulb aromas. In the mouth, it presents an excellent structure and texture, with an exceptionally long finish of dark chocolate, cassis, cocoa and toasted notes.



### ENÓLOGOS

Rui Cunha  
Jean-Claude Berrouet

**TOTAL PRODUCTION**  
1000 bottles

**ABV** 14%vol.      **ACIDITY** 5,8 g/l      **pH** 3,47

**BOTTLES/BOX**  
6

**TOTAL SUGARS** 0,6 g/l      **TOTAL SULFUR DIOXIDE** 90 mg/l

**AVAILABLE IN**  
0,75l - 1,5l - 3l



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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**95**  
/100 Pts

The 2015 Vinha do Ujo Vinhas Velhas (Quinta da Boavista) is a single-vineyard field blend from very old vines (around 90 years, but also, says the winery, including some over 100 years in age). It was aged for 20 months in French oak and comes in at 13,7% alcohol. More intense than its 2015 Oratorio sibling, this also has its fair share of stuffing and a long finish. It is tightly wound, precise and focused, with mid-palate finesse. A bit less rustic than its 2014 counterpart, this still doesn't seem to lack power in any way; the tannins are just a little riper. It is still far too tight to drink anytime soon. A few years of cellaring will also let it pull in the oak. A few more will let it develop some complexity. Come back around 2022 or so for a better chance of enjoying the fine fruit flavor and more harmony. That won't likely be its peak. When this settles down, it might well be entitled to an uptick in score.

Mark Squires, eRobertParker.com - Aug 2018