



93
PTS.
Robert Parker
WINE ADVOCATE

Boa-Vista

Alicante Bouschet 2017

Located near Pinhão, on the right bank of the Douro river, Quinta da Boavista has an extraordinary view over the river. It's one of the most iconic estates in the demarcated region, known not only for its historical connection with the Baron of Forrester, but also for its 36 hectares of high quality vines. Every year, the oenology team decides to bottle one or two monovarietal wines, with grape varieties that stood out that year. In 2017, Alicante Bouschet was one of the selected grape varieties. More well-known in the Alentejo wine region, this most popular non-native Portuguese grape variety stood out in the Douro region for its structure and concentration in 2017.

> Terroir

The vineyards of Quinta da Boavista are spread over a dazzling geometric setting of terraces built by hand and supported by small schist walls, which is typical of the region. Alicante Bouschet is planted on terraces facing north east, with less afternoon sun exposure. These are the best conditions for balanced growth and longer maturation of the grapes.

> Tasting Notes

The wine's deep and defined colour suggests good concentration. Aromas of red fruit enveloped by fresh notes of spice highlight the wine's structure and pluck. The mouth is immediately filled with its flavours. Vigorous, velvety and with full tannins, this is a wine with great charisma, engaging and intriguing.

> Vinification

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, stainless steel fermentation vats and, for small batches, PVC food containers or fermentation in new 500 litre French wooden barrels. Each of these types of fermentation gives the wine a unique style and personality. Monovarietals age in 500 liter barrels for 15 to 20 months before bottling. All our wines are sealed under natural cork. This wine is not filtered or cold-stabilized and that is why it can produce a sediment with age.

Winemakers
Rui Cunha
Jean-Claude Berrouet

ABV 14 %vol.
pH 3,28
Total Acidity 6,2 g/l
Total Sugars <0,6 g/l

 **Best served at 16°C to 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 or cheese dishes.

WWW.QUINTADABOAVISTA.COM

SOGEVINUS FINE WINES
Avenida Diogo Leite, 344
4400-111 V. N. Gaia, Portugal

customer.service@sogevinus.com