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P.F.S.
Robert Parker
WINE ADVOCATE

Boa-Vista Donzelinho Tinto 2017

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 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. Donzelinho Tinto is a classic grape variety from Douro, with proven references in the region dating back to 1531. With small and very compact bunches, it is characterised by small berries and thin skins. It produces authentic and unapologetic wines, that are perfect wines for food.

> 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. Donzelinho's parcel extends through mid-height terraces with an eastern exposure, benefiting from unique conditions for its development.

> Tasting Notes

Its deep cherry colour heralds a delicate and elegant wine, whilst the nose confirms it, revealing good aromas of red fruit with notes of black peppercorn in a steady, balanced ensemble. Polished yet firm tannins in the mouth, bolstered by an explosive freshness.

> 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. We carry out light fining and subsequent bottling. 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	pH
14,5 %vol.	3,18
Total Acidity	Total Sugars
6,4 g/l	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