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PTS.
Robert Parker
WINE ADVOCATE

Boa-Vista Reserva Red 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. The Reserva is the 'backbone' of the Quinta da Boavista's portfolio and is the result of a batch made with grapes from a blend of both old and younger vines. Like the other wines from Quinta da Boavista, this wine is aged in French Oak barrels, followed by at least another year in bottle.

> 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. The grapes for the Reserva wines come from vines of different ages, altitudes and exposure to sun and reflect the diversity of this Quinta.

> Tasting Notes

Elegant and refined, this Reserva shows a ruby colour and a bouquet of spice and red fruit aromas with floral notes that build up in the glass. On the palate, its freshness expands, enhancing the fruit flavours and smooth but firm tannins, which confer great volume. A wine that is graceful, with plenty of sophistication.

> 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. After aging in 500 liter barrels for 15 to 20 months we create the Reserva blend. 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 3,51
Total Acidity 5,6 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.

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