



Boa-Vista Donzelinho Tinto

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 Barão de 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.

One of the grape varieties selected in 2021 was red Donzelinho, a variety whose profile is perfect for wines to accompany food. With distinctive traits, Donzelinho makes for more alcoholic wines, with high acidity and a lighter colour.

> 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. Planted at different altitudes and with different sun exposure, Donzelinho vineyards have a unique and charismatic identity.

> Tasting Notes

An elegant wine, fresh and delicate, it shows an open cherry-like colour. Rich and remarkably complex on the nose, with wild berries and notes of fine spices (black pepper) enhanced by its maturing in wood barrels for 15 months. Fresh in the mouth, with great vibrant acidity, its finish is impressively elegant and subtle.

> Vinification and Ageing

Grapes were harvested by hand during the last week of August 2021, with the selection of bunches done right on site in the vineyard. The berries were destemmed and lightly crushed. Fermentation took place in stainless-steel vats. The idea behind the winemaking process was to gently extract all the traits shown by this Quinta's variety. The wine aged entirely in French oak barriques and the blending was done after a minimum ageing period of 15 months.

All bottles are sealed with natural cork.

As the wine is not filtered nor cold-stabilized, it is likely to form sediment over time

Oenology

Ricardo Macedo
Jean-Claude Berrouet

Alcohol
14% vol.

Total Acidity
6 g/L

pH
3,3

Total Sugars
1,0 g/L



**Best Served
at 16°C to 18°C**

Store in a cool, dry place, protected from light and temperature fluctuations.
Keep the bottle horizontal.



Perfect with

Red meat, game or cheese dishes.

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