



Vinha do Levante

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. This is the first white wine produced in the property with the varieties Arinto and Viosinho. This wine embodies elegance and complexity in a unique and harmonious ensemble.

> Terroir

The Levante vineyard occupies one of the highest spots of Quinta da Boavista. With its Eastern exposure, it gets the first light of the morning sun whilst being protected from the late afternoon heat, providing balanced maturation to the grapes. Planted in terraces, in 2007, the Arinto and Viosinho vines express the best traits of their varieties in this unique wine.

> Tasting Notes

Its citric, crystal colour is mesmerising when you first swirl it around the glass. Clear and unctuous, it slowly reveals notes of white pulp fruit against a background of light yet fresh aromatic herbs, in a refined and complex ensemble. Creamy and refreshing in the mouth, it is as engaging and extremely enjoyable wine, both for its minerality and for the spice notes that linger till the end. An extremely appealing wine, full of character.

> Vinification and Ageing

2021 brought on perfectly healthy grapes and extremely balanced maturations, thus facilitating the vinification of the white grape varieties at Quinta da Boavista. We started picking the Viosinho variety in the third week of August and the Arinto variety a week later. All grapes were handpicked into small crates of 18Kg and then taken to the winery, where they remained in refrigerating chambers until the following morning. The Viosinho grapes were selected on the sorting tables, destemmed and then pressed. Afterwards, they were fermented in both new and old French oak barrels.

Similarly, the arinto grapes were selected on sorting tables, destemmed and then lightly crushed. Their skin-on maceration took place over 24 hours, before being pressed. The fermentation process started in stainless-steel vats and finished in new and used barrels. The final blending was done the year following the harvest, in November. Bottled in Masch 2023, it has since been in bottle, waiting its launch.

Oenology

Ricardo Macedo
Jean-Claude Berrouet

Grape Varieties

Arinto, Viosinho

ABV

13 % vol.

pH

3,27

Acidity

6,3 g/L

Total Sugars

1,1 g/L



Best served at

12° C to 14° C

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



Perfect with

Fat fish, seafood and cheese dishes.

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