



Boa-Vista Reserva Red 2020

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. 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.

› Terroir

This Boa-Vista Red Reserva wine reflects the combination of various micro-terroirs. Different grape varieties, different ages, different altitudes and sunlight exposures are expressed in a unique way, making this a versatile wine, unique in character, longevity and elegance.

› Tasting Notes

Vibrant colour. Displays complex aromas of black fruit, ample and generous, well-matched by fresh and elegant notes of fine spice. Creamy in the mouth, with well-polished, round tannins, it shows the freshness of red berries and floral notes. This is an exuberant wine with plenty to give in years to come.

› Vinification and ageing

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 litre barrels for 15 to 20 months we create the Reserva blend. All our wines are sealed with natural cork. This wine is not filtered or cold-stabilized. Over time, as the wine ages, a natural sediment can settle in the bottle.

Oenology
Ricardo Macedo
Jean-Claude Berrouet

Grape Varieties
Touriga Nacional,
Touriga Franca,
Tinto Cão,
Vinhos Velhas

| | |
|---------------------------|---------------------------|
| ABV 14 % vol. | pH 3,51 |
| Total Acidity 5,7 g/ L | Total Sugars 0,77 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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