



Vinha do Ujo 2021

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. Vinha do Ujo represents decades of commitment and attention to detail to ensure this wine displays its charismatic expression of a unique terroir.

› Terroir

Vinha do Ujo was planted before 1930 on pre-phylloxera horizontal terraces and the land is supported by small schist walls. With more than 25 grape varieties, diversity is ensured and is only achievable in vines as old as these. They are spread over small north-facing terraces with an altitude that varies between 180 and 210 meters. These vines are curated year after year by the experienced hands of those who have lived in the Douro for generations.

› Tasting Notes

With a compelling ruby red colour, this wine engages the senses from the start, surprising us with its hidden aromas when we swirl it around the glass. With notes of wood intertwined with fine spice, it captivates for its aromas of wild berries. It takes over the mouth, revealing its many features in a subtle exhilarating way. A wine that enthrals us with its elegance and vibrant grace.

› 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. Grape fermentation takes place in new 500 litre French wooden barrels. After a period of maceration, the resulting wine continues its ageing for 16 months in 225 litre barrels also of French oak. 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

ABV

14 % vol.

Total Acidity

5,60 g/ L

pH

3,53

Residual Sugars

0,90 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.