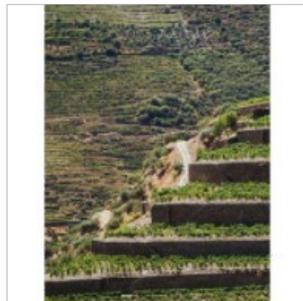
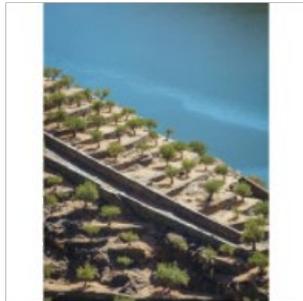




QUINTA DA  
BOAVISTA



2017 VINTAGE

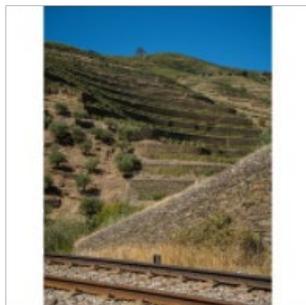
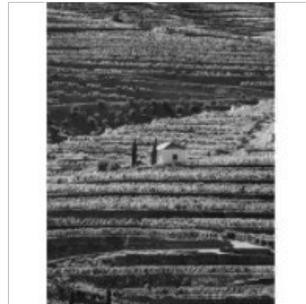


Quinta da Boavista has been producing wine in the Douro since the first demarcation of this wine region, in 1756.

At the time, the vineyards located at Quinta da Boavista were producing "vinhos finos de feitoria", the best Port wines, produced for export markets.

The estate is clearly documented on renowned maps from 1843 which were created by the owner Joseph James Forrester (Baron of Forrester). These maps later gained fame as important references for the area: 'Mappa do Paiz Vinhateiro do Alto Douro'(1843) and 'Douro Portuguez e Paiz Adjacente' (1848).

Local stories mention Forrester as responsible for replanting and treating the vines during the oidium outbreak of the 1850's, with one of the estate's building being named after him "Casa do Barão" (the baron's house) up until today.



After Forrester's death, Quinta da Boavista was bought by the Baron of Viamonte in 1866, heir to the Baron of Forrester.

Subsequently, two additional estates were bought and merged with Quinta da Boavista – Quinta da Cachucha and Quinta do Ujo. The established buildings and terraces were rebuilt and the vines, olive, orange, and almond groves replanted.

During the 20th century, Quinta da Boavista went through some challenging times with several different owners, however over the years they brought significant expertise to the estate's wine production.

In 2020, Quinta da Boavista was bought by Sogevinus Fine Wines, one of the largest Douro wine groups.



TERROIR



It all begins in the Douro.

This majestic river, that enters Portugal from Spain running to the Atlantic, in Porto, is the backbone to one of the most authentic and unique wine regions in the world.

It is the cradle of an impressive variety of indigenous varieties and of many Vinhas Velhas (old vines). These vines are gnarled and twisted by time, producing fewer grapes, yet unparalleled quality, which give rise to the best Ports and, increasingly, to excellent still wines.

Due to this cultural and economic legacy, combined with its natural and human singularities, Douro was named a part of the World Cultural Heritage by UNESCO, in 2001.



Quinta da Boavista's 36 ha of vineyards are spread over a dazzling geometric setting of terraces built by hand and supported by small schist walls, which is typical of the region. Some of the terraces are almost eight meters high, and this, along with the extreme climate and dramatic steep slopes, provides a unique terroir.

The estate is well preserved, kept rigorously as a fine example of the Douro's typical beauty.



BOA-VISTA  
*Louro*  
ALICANTE BOUSCHET  
2017

BOA-VISTA  
*Louro*  
RESERVA  
2017

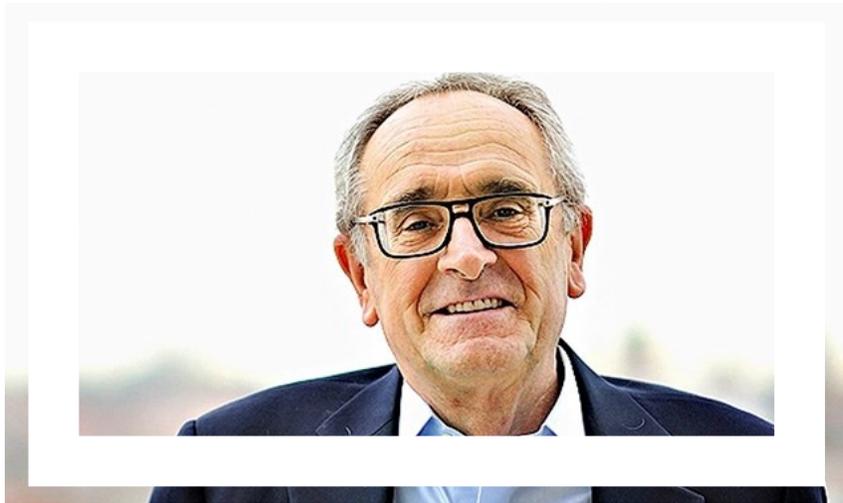
88968  
QUINTA DA  
BOAVISTA  
VINHA DO ORATÓRIO  
*Louro*  
2017  
Vinhos Velhos

88924  
QUINTA DA  
BOAVISTA  
VINHA DO UJO  
*Louro*  
2017  
Vinhos Velhos

BOA-VISTA  
*Louro*  
TOURIGA NACIONAL  
2017

BOA-VISTA  
*Louro*  
CONZELINHO TINTO  
2017

WINES



Jean-Claude Berrouet, winner of the prestigious Winemakers' Winemaker Award in 2018, maintains his collaboration with Quinta da Boavista, ensuring the winemaking project continues along the successful route defined with the estate in 2013. The philosophy is simple: to produce wines that reflect the singularity of these historical vines situated in the heart of the Douro region.



Monsieur Berrouet is a strong advocate of terroir, and who, for over four decades, was responsible for one of the most famous wines in the world – *Château Pétrus*. This collaboration allows Sogevinus' oenology and viticulture team the privileged access to an unparalleled experience in the production of reputable high-quality wines.

The consultant winemaker will work closely with Carla Tiago, the winemaker responsible for Quinta da Boavista wines, since its acquisition by Sogevinus in 2020. Carla Tiago has been part of the company's oenology team for over 15 years.



The 2016/2017 harvest year was characterised by an extremely dry and hot year. The evolution of climatic conditions contributed to a significant advance of the vegetative cycle, making this one of the earliest vintages in memory, starting in mid-August, about three weeks earlier than generally observed in the Douro.

The prolonged absence of precipitation and very high temperatures led to some water, thermal and light stress at an early stage of the cycle, conditioning the evolution of the vine's vegetation wall which impacted production due to dehydration in the grape bunches.

However, these bunches were exceptionally healthy. The lack of water and high temperatures during the maturation period led to an increase in sugar concentration in a relatively short period of time. This led to an early and quick harvest, which provided high quality musts with good levels of sugar and phenolic compounds. (source: ADVID)

# Vinha do Ujo 2017



95  
PTS.  
*Robert Parker*  
WINE ADVOCATE

## > 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 an appealing ruby colour, this Quinta da Boavista Vinha do Ujo is inviting at first sight. Subtle at first, it unravels its character in the glass. With notes of wood intertwined with fine notes of spice, it enraptures for its aromas of blueberry and other wild berries. Delicate at first, it quickly takes over the mouth, revealing its multiple features in a subtle and exhilarating way. A wine that impresses for its length.

## > 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. 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 under natural cork. Wines are not filtered or cold-stabilized and that is why they can produce a sediment with age.

Winemakers  
Rui Cunha  
Jean-Claude Berrouet

ABV  
14 %vol.

Total  
Acidity  
5,5 g/l

pH  
3,48

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.

# Vinha do Oratório 2017



93+  
PTS.  
*Robert Parker*  
WINE ADVOCATE

Winemakers  
Rui Cunha  
Jean-Claude Berrouet

ABV  
14 %vol.  
Total  
Acidity  
5,7 g/l

pH  
3,42  
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.

## > Terroir

The icon vineyard of Quinta da Boavista, the Vinha do Oratório is formed in high and curved terraces in the shape of an oratory that reach eight meters in height. This vineyard, facing east, has an altitude that varies between 80 and 175 meters and has a mixture of more than 25 Douro grape varieties. With an average age of over 80 years, these vineyards allow us to produce a wine of remarkable concentration and complexity.

## > Tasting Notes

“Sometimes Autumn comes in the house with us...”, so begins a poem by Eugénio de Andrade, and sometimes we find all seasons in one wine. This would be the first verse if we had to write a poem about Vinha do Oratório 2017. Revealing a full bouquet, where we lose ourselves in its plentiful aromas of red fruit subtly wrapped in floral notes with a fine hint of spice, this wine gradually takes over our senses, winning them over with its creaminess, generous texture and final freshness. A timeless wine.

## > 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. Manual harvesting. Manual grape sorting. Gentle berry de-stalk and crush. As fermentation reservoirs we have the traditional granite wine presses with foot treading, and later the wine is aged in French oak barrels for at least 18 months. All our wines are sealed under natural cork. Wines are not filtered or cold-stabilized and that is why they can produce sediment with age.

# Boa-Vista Reserva Tinto 2017



92

PTS.

WA

WINEANORAK  
GLOBAL WINE JOURNAL

90

PTS.

Robert Parker  
WINE ADVOCATE

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.

## > 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.

# Boa-Vista Touriga Nacional 2017



93  
PTS.  
*Robert Parker*  
WINE ADVOCATE

## > 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 exposure to the sun, Touriga Nacional vineyards have a unique and charismatic identity.

## > Tasting Notes

Intense ruby in colour, the wine reveals rich and exuberant aromas, with floral notes that stand out in a background of wild berries and mentholated notes. Vigorous and complex in the mouth, with mature tannins and an elegant, fresh, assertive structure. A powerful and intense wine that gradually reveals its secrets over the tasting.

## > 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. Monovarietals age in 500 liter barrels for 15 to 20 months before bottling. 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  
14,5 %vol.

pH  
3,6

Total  
Acidity  
5,4 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.

# Boa-Vista Donzelinho Tinto 2017



91  
PTS.  
*Robert Parker*  
WINE ADVOCATE

## > 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. Donzelinho's parcel extends through mid-height terraces with an eastern exposure, benefiting from unique conditions for its development.

## > Tasting Notes

Its deep cherry colour heralds a delicate and elegant wine, whilst the nose confirms it, revealing good aromas of red fruit with notes of black peppercorn in a steady, balanced ensemble. Polished yet firm tannins in the mouth, bolstered by an explosive freshness.

## > 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. Monovarietals age in 500 liter barrels for 15 to 20 months before bottling. We carry out light fining and subsequent bottling. 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  
14,5 %vol.

pH  
3,18

Total  
Acidity  
6,4 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.

# Boa-Vista

## Alicante Bouschet 2017



93  
PTS.  
*Robert Parker*  
WINE ADVOCATE

### > 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. Alicante Bouschet is planted on terraces facing north east, with less afternoon sun exposure. These are the best conditions for balanced growth and longer maturation of the grapes.

### > Tasting Notes

The wine's deep and defined colour suggests good concentration. Aromas of red fruit enveloped by fresh notes of spice highlight the wine's structure and pluck. The mouth is immediately filled with its flavours. Vigorous, velvety and with full tannins, this is a wine with great charisma, engaging and intriguing.

### > 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. Monovarietals age in 500 liter barrels for 15 to 20 months before bottling. 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.

Total  
Acidity  
6,2 g/l

pH  
3,28

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.



AWARDS



> **Vinha do Ujo 2017**

The Wine Advocate (USA) **95** PTS  
eRobertParker, Mark Squires, 04.2021

Guia Copo e Alma (PT) **92** PTS  
Aníbal Coutinho, 2021

Wine Anorak (UK) **90** PTS  
Jamie Goode, 2021

Guia de Vinhos (PT) **18,5** PTS  
João Paulo Martins, 2020

Prémio Escolha da Imprensa (PT)  
Grandes Escolhas 2020



> **Vinha do Oratório 2017**

The Wine Advocate (USA) **93+** PTS  
eRobertParker, Mark Squires, 2021

Guia Copo e Alma (PT) **94** PTS  
Aníbal Coutinho, 2021

Guia de Vinhos (PT) **18** PTS  
João Paulo Martins, 2021

Prémio Escolha da Imprensa (PT)  
Grandes Escolhas 2020



> **Boa-Vista Reserva 2017**

Wine Anorak (UK) **92** PTS  
Jamie Goode, 2021

The Wine Advocate (USA) **90** PTS  
eRobertParker, Mark Squires, 04.2021

Guia Copo e Alma (PT) **90** PTS  
Aníbal Coutinho, 2021

Guia de Vinhos (PT) **17,5** PTS  
João Paulo Martins, 2021



> **Touriga Nacional 2017**

The Wine Advocate (USA) **93** PTS  
eRobertParker, Mark Squires, 2021



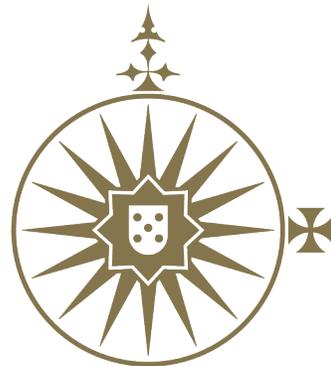
> **Boa-Vista DonzELHO 2017**

The Wine Advocate (USA) **91** PTS  
eRobertParker, Mark Squires, 2021



> **Alicante Bouschet 2017**

The Wine Advocate (USA) **93** PTS  
eRobertParker, Mark Squires, 2021



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