

BURMESTER

A MATTER OF CHARACTER

20 YEARS OLD TAWNY

PORT WINE | PORTUGAL



Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in vats (lagares) at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine. A wine of high quality, made by blending wines of different harvests to achieve the array of sensory qualities that are typical of these aged tawny Port wines. These wines have each matured in oak casks for varied periods of time, with the average age of all the wines in the blend defining the age on the label. The resulting blend expresses the characteristics given by the ageing in wood.



Delicate yellow colour, with a long ochre rim. An opulent and voluptuous nose, with complex aromas of wood, dried fruit, raisins and honey. The palate is laden with rich and concentrated flavours. Long and velvety finish.



Served slightly chilled it is the ideal choice for starters such as strong cheeses and paté. Its velvety texture and unique aromas go remarkably well with main dishes that include dried fruit. Irresistible with a starter of foie gras with aubergine and walnuts. A great choice for an endless array of desserts, such as toffee brownies, chocolate and pistachio pavé, or crostini of walnuts with Chèvre.



VINE
The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called “vinha ao alto”, meaning vertically planted).

HEIGHT
Up to 600 meters.

GRAPE VARIETIES
Traditional Douro grape varieties.

SOIL
Schistous-sandstone (greywacke), interspersed with granite in some places.

TECHNICAL DETAILS
Alcohol 20%
pH 3,51
Total Acidity 4,50 g/dm³
Reducing Sugars 117 g/dm³

WINEMAKER
Carlos Alves



The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 2 to 5 months. Best served at a temperature between 14 and 16°C.



Revista de Vinhos - Os melhores do Ano 2016 – Prémio Excelência (18,5 pts)
Berliner Wein Trophy | Gold Medal
International Wine Challenge | Gold Medal