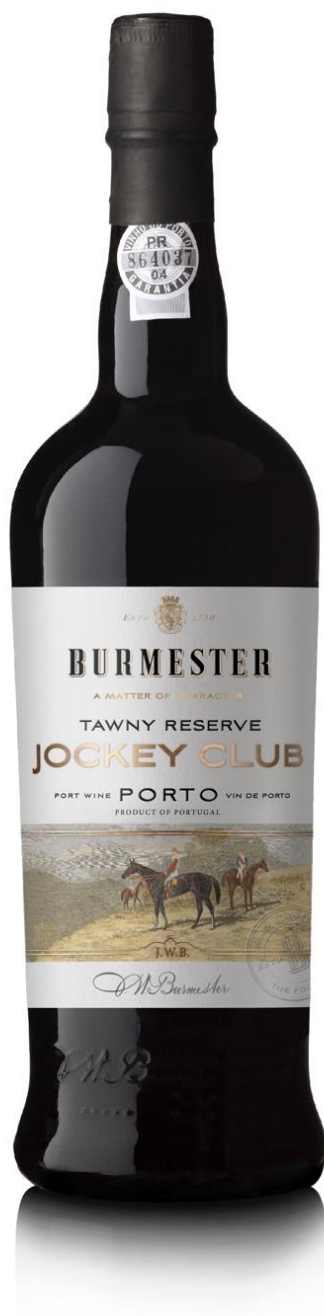


BURMESTER

A MATTER OF CHARACTER

JOCKEY CLUB RESERVE 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 stainless steel vats 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 very fine wine, made by blending wines of different harvests and ages, to ensure a final wine that is mature, vigorous and intense.



A bright garnet colour with orangey hues. A broad, perfumed nose, with intense aromas of dried fruit and spice, notes of toffee and a hint of toast. In the mouth it is full-bodied, unctuous and complex, while revealing remarkable elegance that extends into a persistent finish.



Perfect when chilled - a wonderful aperitif. The richness of its aromas and flavours are ideal for any type of dessert. We especially recommend it with a pear and raspberry volauvent, a spiced pumpkin pudding, or a coconut chiffon cake with dulce de leche.



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).

GRAPE VARIETIES
Traditional Douro grape varieties, in particular Touriga Nacional, Touriga Franca and Tinta Roriz.

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

TECHNICAL DETAILS
Alcohol 19,5%
pH 3,59
Total Acidity 4,2 g/dm³
Reducing Sugars 101 g/dm³

HEIGHT
Up to 600 meters.

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 4 to 6 months. Best served at a temperature between 14 and 16°C.