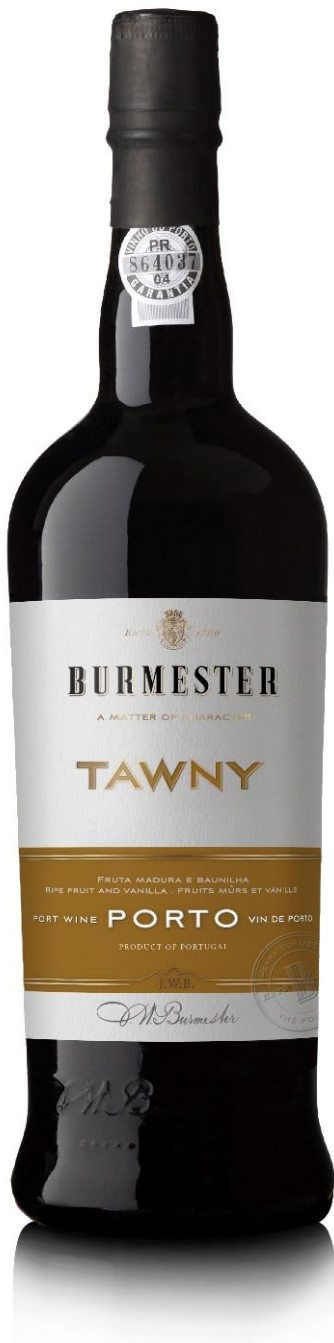


BURMESTER

A MATTER OF CHARACTER

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. Made by blending wines of different harvests, with different levels of maturation in stainless steel and wood for a minimum of 3 years, the result is a rich and aromatic wine, with the perfect level of sweetness.



A vivid golden-brown colour. The aromas of ripe fruit are abundant on the nose, with appealing notes of vanilla. On the palate it is delightfully fresh with a marked fruity character. Velvety, round and remarkably engaging.



Served very chilled and with some dried fruit, it is a perfect aperitif. Perfect with desserts that include caramel, coffee, apricot and dried fruit. Perfect with caramelised walnuts, tiramisu, hazelnut meringue pie and mild cheeses (such as Brie).



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).

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

HEIGHT
Up to 600 meters.

GRAPE VARIETIES
Traditional Douro grape varieties.

TECHNICAL DETAILS
Alcohol 19,5%
pH 3,63
Total Acidity 3,6 g/dm³
Reducing Sugars 103 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 4 months. Best served at a temperature between 14 and 16°C.