

2014 LBV

ESTD  1750

PORT WINE / PORTUGAL

BURMESTER

B

Burmester & Co

VINIFICATION

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 from one single harvest, bottled 4 to 6 years after harvest.

TASTING NOTES

Attractive and intense violet colour. Fresh and delicate nose, where notes of wild fruit are combined with balsamic notes of eucalyptus and mint. On the palate it is velvet, soft and structured, integrating the steam of the wild fruit with a long and delicious finish.

RECOMMENDATIONS

Balancing an intense array of flavours, it is a wonderfully versatile wine, perfect with desserts such as chocolate mint cheesecake, pear mille-feuille, or simply enjoyed with medium-strength cheeses.

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 metres.

GRAPE VARIETIES

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

TECHNICAL DETAILS

Alcohol 20,0%

pH 3,55

Total Acidity 4,70 g/dm³

Reducing Sugars 104 g/dm³

WINEMAKER

Carlos Alves

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations. 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 8 weeks. Best served at a temperature between 12 and 14°C.



www.sogevinus.com | customer.service@sogevinus.com
Av. Diogo Leite, 344 | 4400-111 V.N. Gaia | Portugal