

# BURMESTER

A MATTER OF CHARACTER

## 30 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.



A deep brown colour with a greenish rim. A complex and powerful nose, with prevailing aromas of dried fruit and spice, combined with a subtle and refined hint of vanilla. In the mouth it is concentrated, silky and engaging. A wine with impeccable structure, great character and triumphal finish.



Served slightly chilled it is the ideal choice for starters such as strong cheeses and pâté. 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.

**TECHNICAL DETAILS**  
Alcohol 20%  
pH 3,53  
Total Acidity 4,89 g/dm<sup>3</sup>  
Reducing Sugars 138 g/dm<sup>3</sup>

**WINEMAKER**  
Carlos Alves

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



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.

