

BURMESTER

A MATTER OF CHARACTER

1952 COLHEITA PORT

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 from one single harvest. A Colheita wine matures in oak barrels for periods of time that can vary, but never less than 7 years. It is then bottled and sold according to the demands of the market.



An appealing amber colour. Elegant and distinctive, with prevailing notes of dried fruit, orange candied peel and a charming touch of spice. Creamy and silky on the palate, surprisingly fresh and with remarkable body. A sophisticated Colheita with the stamp of Casa Burmester. A long and irresistible finish.



Served slightly chilled, it will reveal all its fineness and sophistication when accompanied by, for example, a piece of beef stuffed with dried fruit and foie gras, and desserts made with caramel, dried fruit and spice, such as caramel fondant, crème brûlée and medium-strength cheeses. Despite the age, its freshness endures.



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 21%
pH 3,55
Total Acidity 5,98 g/dm³
Reducing Sugars 135,9 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. To ensure its full quality and flavour, this wine should be stored in bottle for as little time as possible, and should be drunk soon after purchase. Best served at a temperature between 14 and 16°C.



Wine Spectator - 94 pts
Robert Parker - 95 pts
Wine Enthusiast - 96 pts
DWWA 2016 - Gold Medal
WoPChallenge 2016 - Great Gold Medal