

BURMESTER

A MATTER OF CHARACTER

1983 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.



Mahogany colour. Aromas of dried fruit and hints of fig and almond on the nose. A balanced ensemble, with engaging elegant spices. Smooth and fine on the palate, wonderfully fresh and unctuous. A classy Colheita, with a powerful and enduring finish.



Served slightly chilled, it expresses all its elegance and sophistication when accompanied with medium-strength cheeses, dried figs, laminated fruit and apple crumble. Despite the age, the freshness remains.



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 20%
pH 3,56
Total Acidity 4,74 g/dm³
Reducing Sugars 127 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.