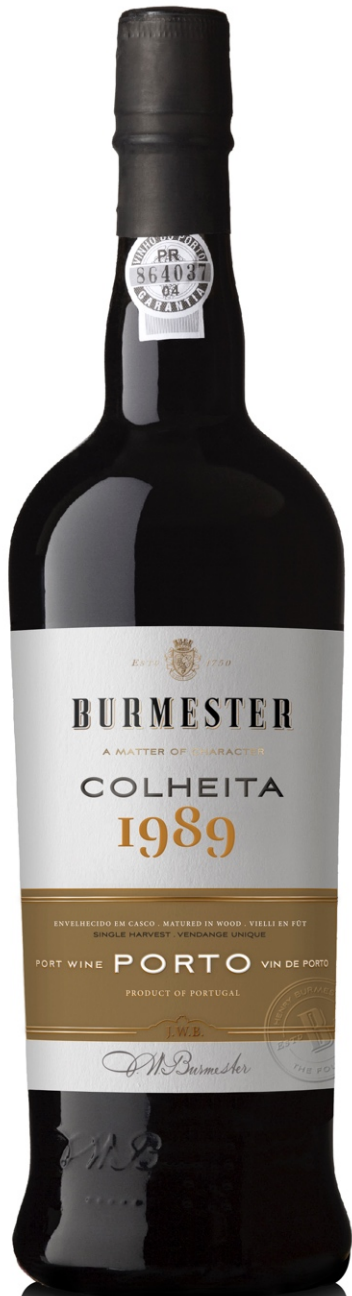


BURMESTER

A MATTER OF CHARACTER

1989 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 attractive intense golden colour. Excellent aromatic character - a complex blend of dried fruit, spice and notes of vanilla. Smooth and velvety in the mouth. A wine of great elegance and freshness, with remarkable body and structure that develop into a long and lively 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 paté, and desserts such as egg flan, fruit cake and almond tart. Also perfect with soft ripened cheeses like Gorgonzola, Roquefort, Stilton and the typically Portuguese Serra da Estrela.



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.

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

TECHNICAL DETAILS
Alcohol 20%
pH 3,55
Total Acidity 5,01 g/dm³
Reducing Sugars 145 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.



Revista Wine - A Essência do Vinho 17,5 pts | Tasting Panel Mag (Andy Blue) 92 pts | Wine Spectator 92 pts | Robert Parker 93 pts | Wine Enthusiast 93 pts | Fortified Masters 2016 Colheita Silver | Berliner Wein Trophy 2016 Gold Medal | CMB 2016 Gold Medal | IWSC 2016 Gold Medal | Sunset IWC 2016 Gold Medal | San Francisco IWC 2016 Gold Medal