

# BURMESTER

A MATTER OF CHARACTER

## 1998 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.



Lively brown colour with soft reddish reflexes. In the nose prevails the sweet aromas of ripe fruit involved by the spicy and wood notes. In the taste, it is soft, velvety and intense, showing a great complexity and an elegant structure. Powerful, attractive and endless finish.



Served slightly chilled, it will reveal all its fineness and sophistication when accompanied by, for example, desserts made with eggs, ice creams and chocolates.



**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 grapes from Douro.

**TECHNICAL DETAILS**  
Alcohol 20%  
pH 3,55  
Total Acidity 4,46 g/dm<sup>3</sup>  
Reducing Sugars 103,90 g/dm<sup>3</sup>

**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 within 2 to 4 months. Best served at a temperature between 14 and 16°C.