

BURMESTER

A MATTER OF CHARACTER

2003 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 red colour with hints of brown. Magnificent aromas of caramelized milk fudge, dried fruit and fine spicy notes. Captivating, appealing, holder of a delicate texture and an endless finish. An outstanding Colheita, with fine character provided by the aging in wood casks.



Slightly refreshed, expresses all the finesse and sophistication when combined with caramel desserts, dried fruits and spices, like caramel fondant with apple and ginger jelly, tatin tart, burnt cream and chesses of minimum intensity.



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 4,40 g/dm³
Reducing Sugars 110,90 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 within 2 to 4 months. Best served at a temperature between 14 and 16°C.