

# BURMESTER

A MATTER OF CHARACTER

## 2009 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.



Golden-brown colour, with reddish hues. It shows a delicate nose, with aromas of syrup fruit combined with notes of dried fruit and hints of white pepper. On the palate, it reveals the fineness of a Burmester Colheita, beginning smooth and delicate, with syrup fruit aromas and notes of dried fruit. A long and harmonious finish.



Slightly refreshed, it shows its character when combined with dried fruits sweets, most of the Portuguese egg based desserts, medium intensity cheeses and even some dishes with foie gras.



**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 3,54  
Total Acidity 4,20 g/dm<sup>3</sup>  
Reducing Sugars 118 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.