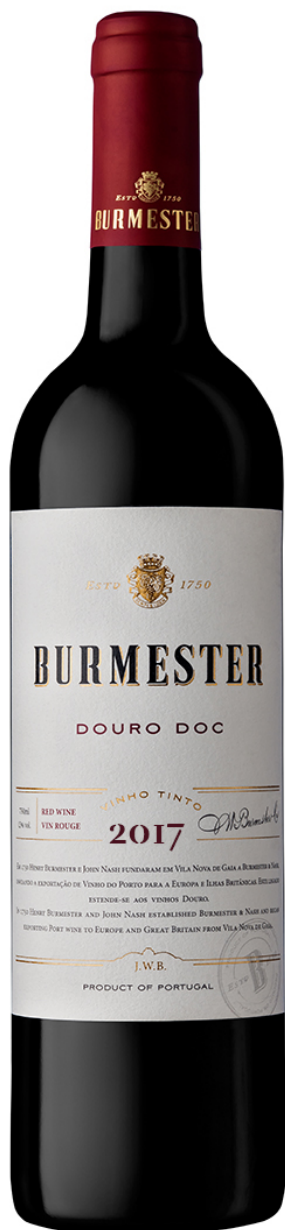


BURMESTER

A MATTER OF CHARACTER

BURMESTER RED

VINHO DOURO DOC | PORTUGAL



Complete destemming and crushing. Fermentation in stainless steel vats at a controlled temperature between 24 and 25°C for 15 days. Part matures for 9 months in French and American oak barrels.



A nose packed with powerful aromas of red fruit suggesting black cherry and black tea with a hint of cocoa. Rich and structured, it reveals a balanced acidity on the mouth with a deep and harmonious finish.



Ideal with red meat, game, cheese or baked oily fish.



VINE
Grapes from the sub-regions Cima Corgo and Upper Douro

GRAPE VARIETIES
Touriga Nacional, Touriga Franca and Tinta Roriz.

SOIL
Schistose

TECHNICAL DETAILS
Alcohol 13%
pH 3,6
Total Acidity 5,1 g/dm³
Reducing Sugars 0,6 g/dm³

HEIGHT
250-400 metres

WINEMAKER
Ricardo Macedo



The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations. The bottle should remain in a horizontal position. Best served at a temperature between 14 and 16°C.