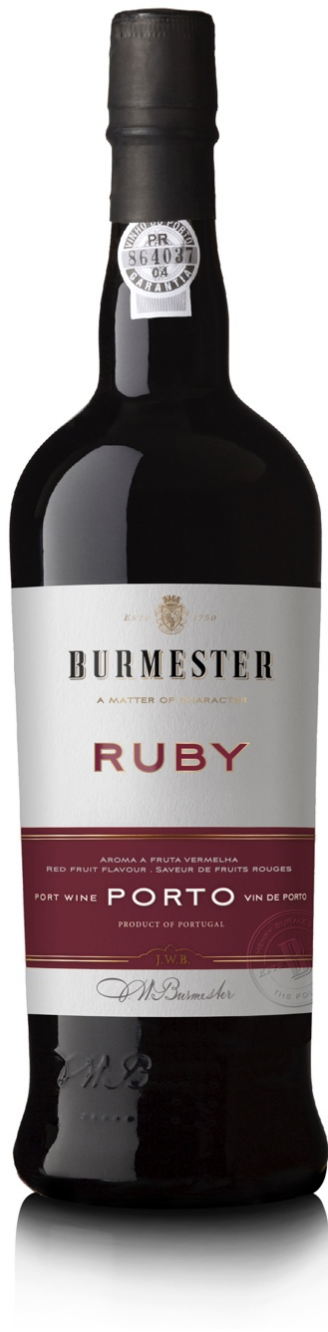


BURMESTER

A MATTER OF CHARACTER

RUBY

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 stainless steel vats 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. Made by blending wines of different harvests, with different levels of maturation in stainless steel and wood for a minimum of 3 years, the result is a rich and aromatic wine, with the perfect level of sweetness.



A deep ruby-red colour. A vigorous and elegant nose, where the liveliness of its aromas stand out. Its exceptionally fresh and fruity bouquet delivers a unique palate: robust, lively and persistent.



Served plain, chilled or with ice, it is excellent as an aperitif or equally delicious at any time of the day. A versatile and fresh wine, great with both a vast array of desserts and with cheeses of medium strength. Enjoy it with a strawberry and yoghurt mousse, a red berry clafouti or a Camembert millefeuille with raspberries and rosemary.



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 19,5%
pH 3,63
Total Acidity 3,8 g/dm³
Reducing Sugars 100 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. Once opened, it should be drunk within 2 to 4 weeks. Best served at a temperature between 16 and 18°C.