

BURMESTER

A MATTER OF CHARACTER

2016 VINTAGE PORT

PORT WINE | PORTUGAL

The Quintas Vintage Ports are wines of unique character, style and quality, reflecting the excellence of the Demarcated Region of Douro: the singular richness of the terroir and the perfection of the vines in our Quintas. The vine-growing year was excellent in terms of the grape's health. However, due to the dry weather, the vines suffered from water recess very prematurely, which prompted the production of small clusters August's cool nights have helped the vines to retain some water, thus calling for extra work to guarantee the balance and development of the grapes.



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. Wine of exceptional quality, made from one single harvest, bottled between 2 and 3 years after harvest. A deep-red wine, complex, full-bodied and with remarkable ageing potential.



Ruby colour. Exuberant, rich and elegant nose, where hints of red fruit, cassis, stems and light menthol notes stand out. In the mouth it is very elegant and delicate, keeping with the profile of Burmester's vintage wines with a firm structure, always combined with ripe fruit and excellent acidity. Long and harmonious finish.



The fruit explosion and the uniqueness of this style justify the extraordinary marriage with desserts rich in chocolate such as fondants with currant sauce and black chocolate mousse. Blue cheeses or alike "Serra da Estrela" are equally an excellent choice. The exceptional quality of this wine makes it one-of-a-kind, worthy of being appreciated solo or in the company of a nice cigar.



VINE

The vineyard is disposed along the slopes on horizontal levels and, more recently, they are planted along the lines of greatest slopes, so called "Vinha ao Alto" (vertically planted vines).

SOIL

Schist greywacke ante-Ordovician, with some inclusions of a geological formation of granitic involving nature.

HEIGHT

Up to 600 meters.

GRAPE VARIETIES

50% Touriga Nacional, 50% Touriga Franca from plus 25 years old vines.

TECHNICAL DETAILS

Alcohol 20%
pH 3,67
Total Acidity 5,24 g/dm³
Reducing Sugars 91 g/dm³

WINEMAKER

Carlos Alves



The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain in a horizontal position. This wine can be kept in bottle for an indefinite period, without any damage to the quality of its proprieties and character. Once opened, it should be decanted and consumed within 2 to 3 days. Best served at a temperature between 16 - 18°C.