

# BURMESTER

A MATTER OF CHARACTER

## BURMESTER WHITE

VINHO DOURO DOC | PORTUGAL



Complete destemming and crushing. Running-off method, with fermentation in stainless steel vats at a controlled temperature of 14°C for 25 days.



Intense and fruity aromas that invite to relaxation. Elegant nose with smooth grapefruit notes in a floral bouquet. Very engaging on the mouth, it is rich and fresh with a pleasant finish.



Ideal with salads or fish.



**VINE**  
Grapes from the sub-region Cima Corgo

**GRAPE VARIETIES**  
Malvasia Fina, Gouveio and Rabigato

**SOIL**  
Schistous

**TECHNICAL DETAILS**  
Alcohol 13%  
pH 3,45  
Total Acidity 5,2 g/dm<sup>3</sup>  
Reducing Sugars 0,6 g/dm<sup>3</sup>

**HEIGHT**  
300 - 550 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 10 and 12°C.