

BURMESTER

A MATTER OF CHARACTER

WHITE

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, enhanced by constant churning during fermentation. This takes place in stainless steel vats at a controlled temperature (between 16-18°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 vivid citrus colour with greenish hues. A rich and complex nose, intensely fruity with stand-out floral aromas. Smooth and silky on the palate, it shows great freshness, good balance and sophisticated elegance.



Its freshness and lightness make this wine a perfect choice to accompany a dried fig salad with prosciutto, or a delicious grilled sole with almond crust. A versatile wine, it goes brilliantly with any dessert, especially those made with tropical fruit like mango and papaya.



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 3,4
Total Acidity 3,5 g/dm³
Reducing Sugars 106 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 4 to 8 weeks. Best served at a temperature between 8 and 10°C.