

CASA BURMESTER RED RESERVA

2016



DOURO D.O.C. / PORTUGAL



VINIFICATION

Harvested by hand. Complete destemming and crushing. Alcoholic fermentation in stainless steel vats at temperatures up to 28°C. Malolactic fermentation in stainless steel vats. Matured in new French and American oak barrels of 225 litres for 12 months.

TASTING NOTES

With a vibrant garnet colour, this Burmester Reserva show a complex nose, with well-integrated notes of smoke against a fresh background of red fruit. The smooth tannins enhance the wine's elegance, which shows on the palate the vigour and character of the three varieties selected for this blend. A structured wine, creamy and with a surprisingly long finish.

VINE

Quinta do Arnozelo, in Douro Superior, and Quinta S. Luiz, in Cima Corgo.

SOIL

Schistose

HEIGHT

250-400 metres

GRAPE VARIETIES

Touriga Nacional, Touriga Franca and Tinta Roriz.

TECHNICAL DETAILS

Alcohol 13,5%

pH 3,5

Total Acidity 4,8 g/dm³

Reducing Sugars 0,6 g/dm³

WINEMAKER

Ricardo Macedo

RECOMMENDATIONS

Store in a cool and dry place, sheltered from light and temperature fluctuations. Keep the bottle in a horizontal position. Serve at a temperature between 14 and 16°C. Pair with red meat, game and hard cheese.



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