

CASA BURMESTER  
WHITE RESERVA

2017



DOURO D.O.C. / PORTUGAL

BURMESTER



#### VINIFICATION

Harvested by hand. Crushing: partly with whole grape bunches, and the rest with completely destemmed grapes. Fermentation in new (10%) and second year french oak barrels. Aged for 6 months, with "battonage" method.

#### TASTING NOTES

A complex and aromatic nose, with prevailing aromas of stone fruit, particularly apricot, perfectly combined with delicate notes of smoke from the barrel. Full-bodied and structured on the palate, it displays just the right acidity, conferring remarkable and prolonged freshness.

#### VINE

Quinta de Arnozelo and winemakers of Cima Corgo

#### SOIL

Schistose

#### HEIGHT

350 to 600 metres

#### GRAPE VARIETIES

Gouveio, Rabigato and Viosinho.

#### TECHNICAL DETAILS

Alcohol 13,5%

pH 3,37

Total Acidity 5,2 g/dm<sup>3</sup>

Reducing Sugars 0,6 g/dm<sup>3</sup>

#### 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 12 and 14°C. Pair with cooked seafood, oily fish and white meat.



www.sogevinus.com | customer.service@sogevinus.com  
Av. Diogo Leite, 344 | 4400-111 V.N. Gaia | Portugal