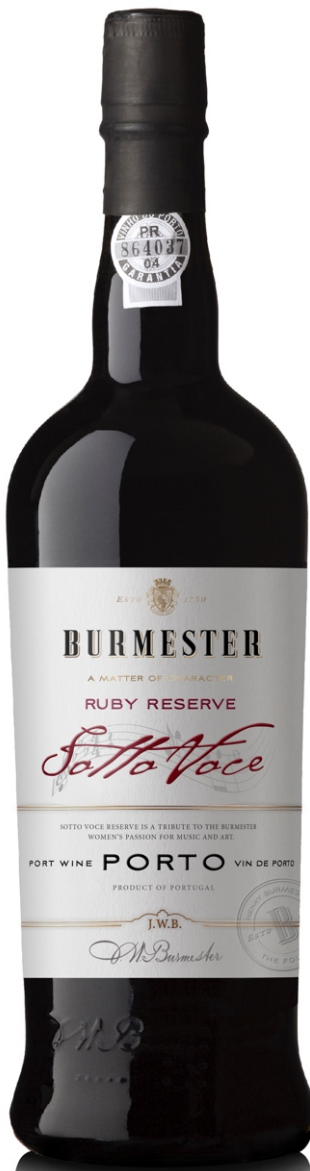


BURMESTER

A MATTER OF CHARACTER

Sotto Voce RESERVE RUBY

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 to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in stainless steel vats 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. A very fine wine, made by blending wines of different harvests and ages.



A vibrant ruby colour with a violet rim. A wine of great aromatic elegance, it reveals a magnificent nose of ripe wild berries. Delicate and young, this wine reveals a fruity and intense character, silky and warm on the palate, and a long and persistent finish.



The vivacity and exuberance of the fruit make this wine a fantastic choice to pair with chocolate-rich puddings or with berries. Delicious with cheesecake, panacota with blackberry syrup, chocolate truffles and medium-strength cheeses like Camembert.



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, in particular Touriga Nacional, Touriga Franca and Tinta Roriz.

TECHNICAL DETAILS
Alcohol 19,5%
pH 3,52
Total Acidity 4,3 g/dm³
Reducing Sugars 97 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 16 and 18°C.