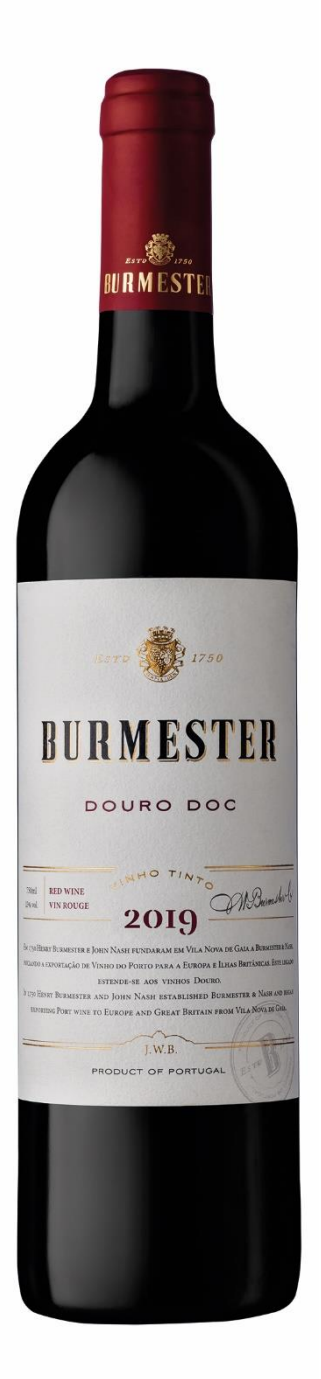
ESTD 1750

BURMESTER

A MATTER OF CHARACTER

BURMESTER RED

VINHO DOURO DOC | PORTUGAL



Complete destemming and crushing. Fermentation in stainless steel vats at a controlled temperature between 24 and 25°C for 15 days. Part matures for 9 months in French and American oak barrels.

Red and black fruit aromas, well-integrated with smooth floral notes. It shows good structure and remarkable complexity in the mouth. The tannins confer strength in a discrete and well-balanced whole.

Ideal with red meat, game, cheese or baked fish.

VINE
Grapes from the sub-regions Cima Corgo and Upper Douro

SOIL
Schistose

HEIGHT
250-400 metres

GRAPE VARIETIES
Touriga Nacional, Touriga Franca and Tinta Roriz.

TECHNICAL DETAILS
Alcohol 13%
pH 3,6
Total Acidity 5,1 g/dm3
Reducing Sugars 0,6 g/dm3

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 14 and 16°C.

www.burmester.com
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