

BURMESTER

A MATTER OF CHARACTER

CASA BURMESTER WHITE RESERVA

DOURO DOC WINE | PORTUGAL



Partly with whole grape bunches and the rest with completely destemmed grapes. Fermentation in new and second year french oak barrels, aged for 6 months with bâtonnage method.



Complex and expressive on the nose, with clear aromas of fruit combined with mineral notes and hints of smoke. Full-bodied and structured on the palate, laden with fruit flavours. A wine that is remarkably refreshing, with good acidity and a long finish.



Pair with cooked seafood, oily fish and white meat.



VINE
Grapes from the sub-region
Cima Corgo

GRAPE VARIETIES
Gouveio, Rabigato and Viosinho.

SOIL
Schistose

TECHNICAL DETAILS
Alcohol 13%
pH 3,24
Total acidity 6,2 g/dm³
Reducing sugars 0,6 g/dm³

HEIGHT
550 metres

WINEMAKER
Ricardo Macedo



Store in a cool and dry place, sheltered from light and temperature fluctuations. Keep the bottle in a horizontal position. Best served at a temperature between 10-12°C.