

BURMESTER

A MATTER OF CHARACTER

CASA BURMESTER RED TOURIGA NACIONAL

DOURO DOC WINE | PORTUGAL



Vinification was carried out with total destemming and crushing. Pre-fermentative maceration at 6°C for 3 days, followed by alcoholic fermentation in stainless steel vats at 25°C and post-fermentation maceration for 15 days. Matured in new french oak barrels of 225 litres for 12 months.



A deep violet colour, with fine and delicate floral notes enveloped by the exuberance of ripe fruit. A superb and sophisticated ensemble, remarkably voluminous. Firm and polished tannins, its acidity enhances the freshness of the fruit. Balanced, but pleasantly explosive, it shows the characteristic traits of the Touriga Nacional grape variety. Long and persistent finish.



Pair with red meat, game and cheeses.



VINE
Grapes from the sub-regions Cima Corgo and Douro Superior.

SOIL
Schistous

HEIGHT
250-400 metres

GRAPE VARIETIES
Touriga Nacional

TECHNICAL DETAILS
Alcohol 13%
pH 3,61
Total acidity 4,9 g/dm³
Reducing sugars 0,6 g/dm³

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 16-18°C.