



# BURMESTER

A MATTER OF CHARACTER

## QUINTA DO ARNOZELO VINTAGE 2019

This Quinta do Arnozelo 2019 Vintage is elegant, floral and fresh, reflecting Casa Burmester's character and the excellence of Quinta do Arnozelo's terroir. At harvest, the grapes showed optimum health and a balanced maturation between sugar levels and acidity, which was the result of a favourable temperature range over the summer months.



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 vats (lagares) 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. Wine of exceptional quality, made from one single harvest, bottled between 2 and 3 years after harvest. A deep-red wine, complex, full-bodied and with remarkable ageing potential.



Deep opaque red in colour with violet hues, this Vintage stands out for its floral bouquet and notes of tropical fruit – orange blossom, black currant, rosemary, wild berries and plums. With firm and well-defined tannins wrapped in notes of liquorice and fresh fruit, it displays the vigour of Quinta do Arnozelo's terroir. Long and elegant finish, in keeping with the style of Casa Burmester.



Pair this Vintage with chocolate-rich desserts – like chocolate fondant with redcurrant coulis or dark chocolate mousse. Great with an intense flavoured cheese like Queijo da Serra, or blue cheese (Stilton, Roquefort).



### VINE

The vineyard is disposed along the slopes on horizontal levels and, more recently, they are planted along the lines of greatest slopes, so called "Vinha ao Alto" (vertically planted vines).

### SOIL

Schist greywacke ante-Ordovician, with some inclusions of a geological formation of granitic involving nature.

### HEIGHT

Up to 280 meters.

### GRAPE VARIETIES

55% Touriga Nacional, 35% Touriga Franca, 10% Tinta Roriz

### TECHNICAL DETAILS

Alcohol 20%

pH 3,35

Total acidity 6 g/dm<sup>3</sup>

Reducing sugars 110 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves



The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain in a horizontal position. This wine can be kept in bottle for an indefinite period, without any damage to the quality of its proprieties and character. Once opened, it should be decanted and consumed within 1 to 2 days. The periods here suggested are merely for guidance, not implying the deterioration of the wine but only a slow evolution that can lead to the loss of its original sensorial characteristics. Best served at a temperature between 16 and 18°C.