



# BURMESTER

A MATTER OF CHARACTER

## QUINTA DO ARNOZELO GRANDE RESERVA 2017

VINHO DOURO DOC | PORTUGAL



The grapes were picked by hand into small crates and carried in a low temperature refrigerated truck. Carefully selected on the sorting table, the bunches were then destemmed with a slight crushing, and fermented in stainless steel vats under a controlled temperature. The malolactic fermentation occurred in new 225 litre barrels, where the wine remained for 12 months to age. The final blend is made up of the best barrels. Bottling was done without pre-filtration.



This Grande Reserva is intense purple in colour and made with grapes from Quinta do Arnozelo. With a layered bouquet, the aromas of ripe black fruit and floral and spicy notes unfold successively on the nose. Opulent and voluptuous, this is a wine that brings the best sensations on the palate, for its acidity and its solid and deep structure.



We suggest pairing this Grande Reserva Burmester with red meat (like a beef Wellington with spinach), game (wild boar loin with polenta) or wild berries. It also goes perfectly well with strong cheese (like Portuguese Queijo da Serra, Provolone or Roquefort).



### VINE

Grapes from Quinta do Arnozelo, located in the Douro Superior sub-region

### SOIL

Schistous

### HEIGHT

250 - 350 metres

### GRAPE VARIETIES

Touriga Franca, Touriga Nacional, Tinto Cão, Tinta Amarela

### TECHNICAL DETAILS

Alcohol 13%  
pH 3,64  
Total acidity 4,8 g/dm<sup>3</sup>  
Reducing sugars 0,6 g/dm<sup>3</sup>

### 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 16 and 18°C.