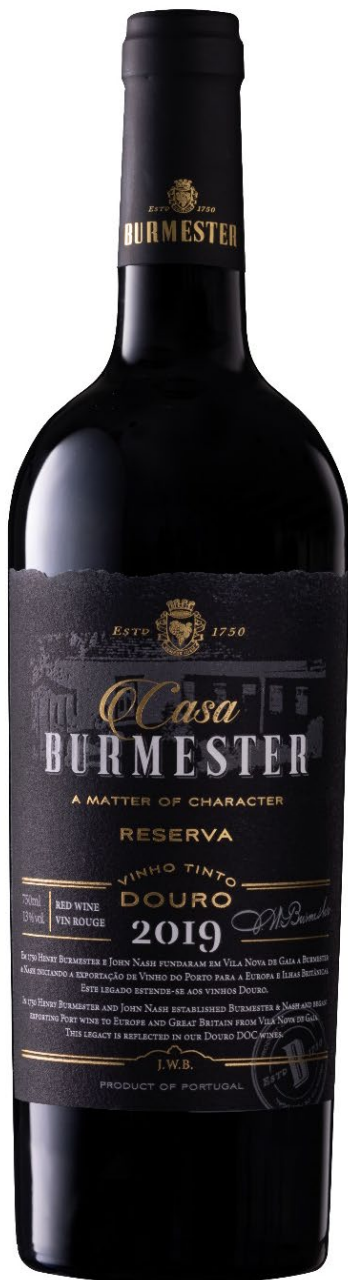


BURMESTER

A MATTER OF CHARACTER

CASA BURMESTER RED RESERVA 2019

DOURO DOC WINE | PORTUGAL



Grapes harvested to small capacity boxes and transported in a refrigerated truck at a low temperature. Vinification was carried out with total destemming and crushing. Alcoholic fermentation in stainless steel vats at temperatures up to 26°C. Malolactic fermentation in stainless steel vats. Matured in new French and American oak barrels of 225 litres for 12 months.



Complex bouquet of red fruit harmoniously combined with floral and elegant smoky notes. The mouth has a very silky and smooth texture, with a detailed tan that culminates in a fresh and long-lasting finish. A wine full of details that are revealed over time.



Pair with red or game meat and hard cheese.



VINE
Grapes from the sub-region Douro Superior

SOIL
Schistous

HEIGHT
250-400 metres

GRAPE VARIETIES
Touriga Nacional, Touriga Franca and Tinta Roriz.

TECHNICAL DETAILS
Alcohol 13,5%
pH 3,6
Total acidity 5,2 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.