

BURMESTER

A MATTER OF CHARACTER

BURMESTER WHITE 2021

VINHO DOURO DOC | PORTUGAL



Complete destemming and crushing. Running-off method, with fermentation in stainless steel vats at a controlled temperature of 14°C for 25 days.



With elegant and fruity aromas, this is a wine that immediately arouses our curiosity. The elegance of the nose is guided by the freshness of citrus notes wrapped in a set of fresh herbs. Involving in the mouth, this is a wine that proves to be greedy and fresh, providing good moments of relaxation, in the late afternoon or with a meal.



Perfect with salads or fish.



VINE
Grapes from the Cima Corgo sub-region

GRAPE VARIETIES
Malvasia Fina, Gouveio and Rabigato

SOIL
Schistous

TECHNICAL DETAILS
Alcohol 13%
pH 3,43
Total Acidity 5,0 g/dm³
Reducing Sugars <0,6 g/dm³

HEIGHT
300 - 550 metres

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 10 and 12°C.