

# BURMESTER

A MATTER OF CHARACTER

## 2004 COLHEITA PORTO

PORT WINE | PORTUGAL



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. A wine of high quality, made from one single harvest. A Colheita wine matures in oak barrels for periods of time that can vary, but never less than 7 years. It is then bottled and sold according to the demands of the market.



Deep reddish hue with brown nuances. It shows delightful wood notes in the nose, wrapped in sumptuous hints of walnut and hazelnut with young fruit. A vigorous Colheita, slightly sweet. The perfect harmony between elegant tannins and a wonderful and fresh, acidity. Intense and very persistent finish.



Slightly refreshed, expresses its essence when combined with hard cheeses with dried fruits, toasted almonds and desserts as burnt cream, tatin tart or orange pie.



**VINE**  
The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called *vinha ao alto*, meaning vertically planted).

**SOIL**  
Schistous-sandstone (greywacke), interspersed with granite in some places

**HEIGHT**  
Up to 600 meters.

**GRAPE VARIETIES**  
25% Touriga Nacional, 25% Tinta Roriz, 25% Touriga Franca, 25% Tinta Barroca

**TECHNICAL DETAILS**  
Alcohol 20%  
pH 3,56  
Total Acidity 5,0g/dm<sup>3</sup>  
Total Sugars 115 g/dm<sup>3</sup>

**WINEMAKER**  
Carlos Alves



The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. To ensure its full quality and flavour, this wine should be stored in bottle for as little time as possible and should be drunk soon after purchase. Best served at a temperature between 14 and 16°C.