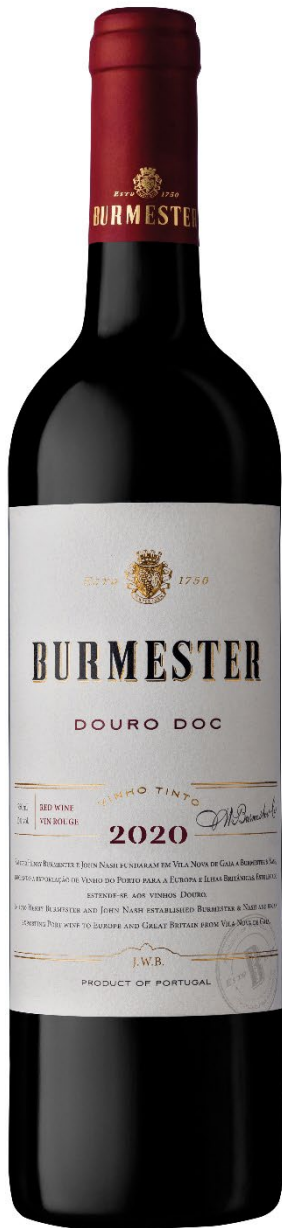


# BURMESTER

A MATTER OF CHARACTER

## BURMESTER RED 2020

VINHO DOURO DOC | PORTUGAL



Complete destemming and crushing. Fermentation in stainless steel vats at a controlled temperature between 24 and 25°C for 15 days. Part matures for 9 months in French and American oak barrels.



On the nose it displays powerful aromas of red fruit, especially black cherries, and black tea, with a hint of cocoa. Rich and structured. The palate displays balanced acidity, with a deep and harmonious finish.



Ideal with red meat, game, cheese or baked fish.



**VINEYARDS**  
Grapes from the sub-regions Cima Corgo and Douro Superior.

**GRAPE VARIETIES**  
Touriga Nacional, Touriga Franca and Tinta Roriz.

**SOIL**  
Schistous

**TECHNICAL DETAILS**  
Alcohol 13%  
pH 3,64  
Total Acidity 5,4 g/dm<sup>3</sup>  
Total Sugars 0,6 g/dm<sup>3</sup>

**HEIGHT**  
250-400 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 14 and 16°C.