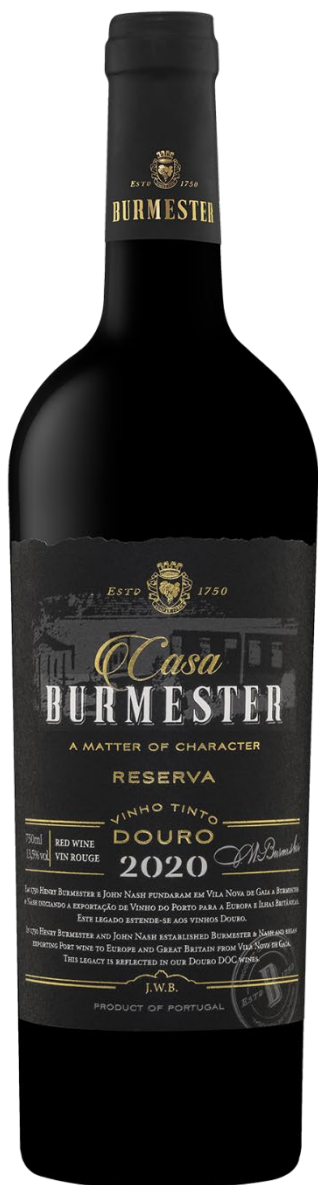


# BURMESTER

A MATTER OF CHARACTER

## CASA BURMESTER RED RESERVA 2020

DOURO DOC WINE | PORTUGAL



Grapes harvested in 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.



Deep and dense aromas on the nose, with prevailing black fruit aromas against a light background of spice and fine and well-integrated notes of wood that enhances the freshness of the bouquet. Structured on the palate, with an elegant, silky texture and defined aromas of fruit. A long, interesting and engaging finish.



Pair with red or game meat and hard cheese.



**VINE**  
Grapes from the sub-region Douro Superior

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

**SOIL**  
Schistous

**TECHNICAL DETAILS**  
Alcohol 13,5%  
pH 3,64  
Total acidity 5,2 g/dm<sup>3</sup>  
Total sugars 0,64 g/dm<sup>3</sup>

**HEIGHT**  
250-400 metres

**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 14-16°C.