

BURMESTER

A MATTER OF CHARACTER

LATE BOTTLED VINTAGE 2019

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 (baumè) 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, bottled 4 to 6 years after harvest.



A deep dark colour with violet hues. A fragrant bouquet, in which floral notes are perfectly combined with notes of ripe black fruit. Aromas of blackberry, blackcurrant, spice, rose petals and lemon grass. Elegant and engaging on the palate, where its assertive tannins totally envelop the engaging flavours of the sweet fruit and spice. A long and harmonious finish, very much in the style of Casa Burmester.



Balancing an intense array of flavours, it is a wonderfully versatile wine, perfect with deserts such as chocolate mint cheesecake, pear mille-feuille, or simply enjoyed with medium-strength cheeses.



VINE

The rows of wine are traditionally planted across the slope in horizontal terraces. More recently wines 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

40% Touriga Nacional,
30% Touriga Franca,
25% Tinta Roriz and
5% Tinta Amarela

TECHNICAL DETAILS

Alcohol 20%
pH 3,55
Total Acidity 4,8 g/dm³
Reducing Sugars 94 g/dm³



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. Once opened, it should be drunk within 4 to 8 weeks. Best served at a temperature between 16 and 18°C.