

BURMESTER

A MATTER OF CHARACTER

EXTRA DRY WHITE

PORT WINE | PORTUGAL



The wine making process consists in a slight maceration for extraction of colour and aromas from the skins, pressing of the grapes, followed by fermentation, which takes place very slowly in stainless steel vats, under low and controlled temperatures (between 16 and 18°C) to ensure a fresh and aromatic style. The fermentation is halted by adding grape brandy to create the final fortified wine. Obtained by the blending of wines of different harvests, with different levels of maturation in stainless steel and wood for a minimum of 3 years, the result is a rich and well balanced wine.



A vivid citrus-straw colour. On the nose it is rich and engaging, with predominant aromas of fresh fruit and hints of melon, citrus and tropical fruit. In the mouth it is fresh and sundry, with remarkable acidity, elegant dryness and great body. The fruity aromas -lemon, melon, peach – persistent throughout the tasting.



An attractive and refreshing option to start any meal. Served chilled or with ice, it is fantastic with olives and salted almonds. A perfect accompaniment for light starters, like a strawberry and spinach salad, or a velvety salmon terrine.



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

Traditional Douro grape varieties.

TECHNICAL DETAILS

Alcohol 19,5%
pH 3,35
Total Acidity 3,3 g/dm³
Reducing Sugars 43 g/dm³

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. Once opened, it should be drunk within 2 to 4 months. Best served at a temperature between 8 and 10°C.